

Neighborhood
Cook Book



**UNIVERSITY OF
ILLINOIS LIBRARY
AT URBANA CHAMPAIGN
OAK STREET
LIBRARY FACILITY**

**CORNER BOOK SHOP
102 FOURTH AVENUE
NEW YORK 3, N. Y.**

ANCHOVIES ON TOAST—Drain oil from can of anchovies. Chop them finely with little parsley, then pound to a paste, adding in a little of the oil. Spread on shaped bread which has been toasted. Criss-cross with Pimento strips, season with lemon juice.

LIVERS ON TOAST—If you can't get Pate de Foie Gras, chicken livers will do just as well. Fry the liver until just firm enough to hold shape. Chop very fine with shalots or parsley and a little onion. Salt and pepper. Spread on bread. Around the edge make a garnish of mashed hard-cooked egg-yolk

(Continued on page 15)

FOODS AND FANCIES

(continued from page 9)

forced through a pastry tube. Or put a slice of hard-cooked egg in the center of the spread.

MAYONNAISE TOMATO ON TOAST—Use small tomatoes. Skin. Cover your toast first with mayonnaise, then the single round slice of tomato, then in center of tomato a tightly curled anchovy.

MUSTARD EGG AND PICKLED ONIONS—Chop the eggs after hard-cooked. Mash in teaspoon mustard. Spread on toasted, buttered triangles of bread. In center place a pickled onion. Or the pickled onions may be chopped in along with the egg and then a garnish of green pepper and pimento used.

CREAM CHEESE AND ANCHOVY FILLETS—Spread the cream cheese on rounds of toasted bread and then circle border with the tiniest of anchovy fillets. In the center press in half a stuffed olive.

NOVEMBER 18th, 1933



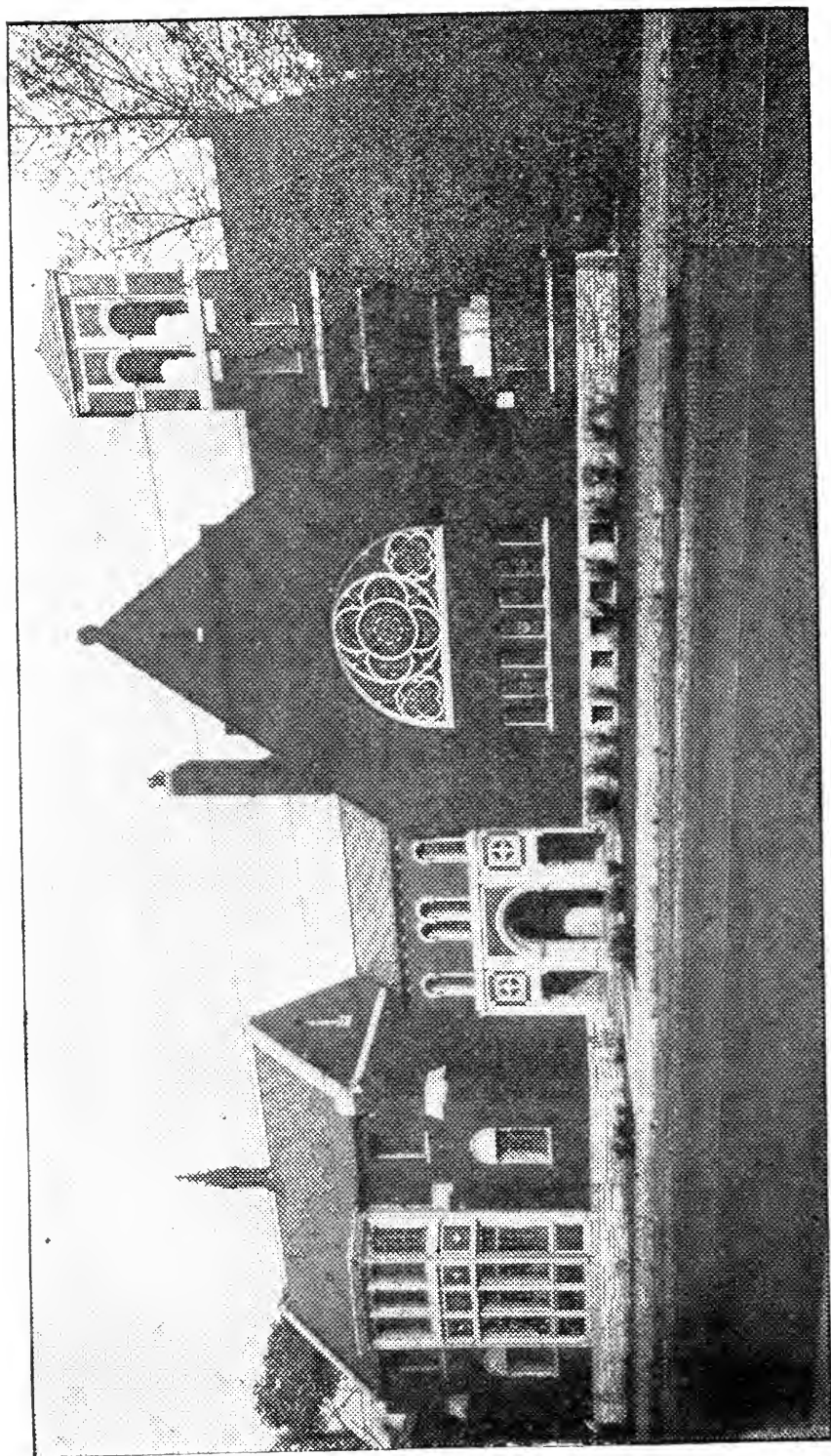
NEIGHBORHOOD
COOK BOOK

BY

THE MEMBERS OF CIRCLE NUMBER FIVE
OF
THE HOME SERVICE DEPARTMENT
WOMEN'S UNION
HEMENWAY METHODIST CHURCH



PUBLISHED 1924



341509773
1316

Sub
5027

The SEVEN DAY CHURCH

N *A M E* over the things you think
a church should do and you will
find that the church issuing this cook
book is either already doing them or
is planning to do them in the near
future.

T *H E* program being developed in
this church is the kind that led
a recent writer in *Collier's* to prepare
an article entitled: *Soon We May
Have to Go to Church.*

R *E L I G I O N* in this church is
not limited to "strong Sunday
doses." The ideal is to help religion
function every day in the week.

HEMENWAY
METHODIST EPISCOPAL
CHURCH
NEIGHBORHOOD HOUSE

CHICAGO AVENUE NEAR MAIN STREET
EVANSTON, ILLINOIS
1924

FOREWORD

This cook book is the result of the earnest efforts of Circle No. 5 in the Home Service Department of Hemenway Methodist Church. The recipes are the choice and tested recipes of many of the members and friends of this Church.

We regret to say that some of the recipes which came to us had to be omitted, because of the fact that many were duplicated. However, we have tried to use a few from every contributor.

Our advertisers have made possible the printing of this book, and they deserve your patronage.

CIRCLE NUMBER FIVE.

Chairman of Advertising

Mrs. J. D. Wigginton

Chairman of Circle—Mrs. J. W. Kassel

Chairman of Recipes

Mrs. C. A. Bottorff

Mrs. C. A. Bottorff

Mrs. Edward Bradley

Mrs. U. G. Buck

Miss L. Crain

Mrs. T. Galitz

Mrs. Mary Gleason

Mrs. J. Hathaway

Mrs. W. E. Hosier

Mrs. C. E. Johnson

Mrs. Edwin Johnson

Mrs. Elmer Johnson

Mrs. John Johnson

Mrs. J. W. Kassel

Mrs. E. W. Keast

Mrs. F. J. Kepler

Mrs. Luella King

Miss Grace King

Mrs. Carl Klein

Mrs. Andrew Leaf

Mrs. T. Mogren

Mrs. F. Phinisey

Mrs. C. T. Preston

Mrs. W. J. Putnam

Mrs. E. J. Reeder

Mrs. L. Scharstein

Mrs. V. White

Mrs. James Wigginton

Mrs. J. D. Wigginton

Mrs. S. C. Wood

I N D E X.

Bread, Biscuit, Rolls, Muffins, Popovers, Waffles, Coffee Cake.....	9
Doughnuts, Fritters, Croquettes.....	41
Cookies, Gingerbread, Wafers.....	47
Cakes, Fillings, Icings.....	73
Puddings, Sauces, Desserts, Ices.....	123
Pastry	159
Soups	173
Meats, Poultry, Stuffings.....	183
Fish, Oysters	203
Vegetables	215
Luncheon Dishes, Entrees, Souffles, Eggs.....	225
Salads, Salad Dressings.....	241
Sandwiches	259
Pickles, Relishes	265
Jams	281
Candies	291
Beverages	301
For Serving to 100.....	309
Satisfactory Food Combinations.....	314
Helpful Hints	317



EVANSTON TRUST & SAVINGS BANK

MAIN ST. AND CHICAGO AVE.



*Your Patronage
will be Greatly Appreciated*

Phone Evanston 8905, 8906
Night Phone 676

Evanston Building Material Co.

Jas. D. Wigginton, Prop.

BUILDING MATERIAL
COAL

SOLVAY COKE

The Faultless Fuel

"HARCO" COAL

The Cream of Southern Illinois

Yard and Office

1320 Simpson Street

Evanston, Ill.

ALL your troubles and cares, in the hour of your bereavement, like the clouds of the storm, will break and waft away under our personal supervision.

Ward & Buchholz

FUNERAL DIRECTORS

13 years experience.

Distinctive Service Rendered

912 CHICAGO AVE.

Phone Ev. 600

Lady Assistant.

Chapel.

MAKING PROGRESS IN SCHOOL

BORDEN'S

Farm Products Co. of Illinois

Evanstone 274

Calls for a sturdy, well-nourished body. Children need the full advantage of a quart a day of BORDEN'S SELECTED MILK.

It is the most in pure food for the least money

Bread

NEIGHBORHOOD COOK BOOK

BREAD

White Bread, Rolls, Coffee Cake

(In one baking.)

In the evening make a sponge of hot potato water, 2 mashed potatoes, 2 tbsp. sugar, and enough flour to make a thick batter.

When lukewarm, add $\frac{1}{4}$ cake yeast foam, which has been dissolved in a little lukewarm water. Set in a warm place over night.

In the morning put $1\frac{1}{2}$ qts. of flour in a bread pan, add enough lukewarm water to make a very stiff batter, and $\frac{1}{2}$ cup of salt.

Then add the raised sponge to this, and 2 ets. compressed yeast (National), dissolved in lukewarm water. Beat thoroughly and set in a warm place to raise 1 hour.

Divide the sponge, using half for bread, the other half for rolls and coffee cake. To the sponge for bread, add $\frac{1}{2}$ cup of drippings, or any shortening. Knead as much flour into this as it will take up. Put back into bread pan to rise again.

For rolls and coffee cake add the following to the sponge. Beat 2 eggs light, add 1 large cup of sugar and 2 cups of melted drippings, or any shortening. Beat all together well and add to the sponge. Mix enough flour into this to knead well. Return to bread pan to rise. If both sponges are brushed with melted drippings, they will not mix during the rising. When all is light,

NEIGHBORHOOD COOK BOOK

(about 1 to 1½ hrs.) mold the bread into loaves and put in bread tins to rise once more.

The rolls may be rolled out and cut with a biscuit cutter, or molded with the hands, keeping the hands well-greased, as this will make the rolls separate easily after baking. The coffee cake may be patted out thin in a flat pan, or rolled out with a rolling pin.

The bread will be ready for the oven first and should be twice the size when ready. Bake 1 hr. in a moderate oven.

The coffee cake next. Brush with soft butter (not melted), and sprinkle with sugar and cinnamon mixed together. This will bake in 20 to 30 minutes. The rolls last, will take about ½ hr. A little stronger heat is best for rolls and coffee cake, not too hot. This will make 3 large loaves of bread, 2 pans of coffee cake and 2 large pans of rolls.

—Mrs. Mary Gleason.

White Bread

SPONGE. Save potato water from dinner. 1½ cakes yeast foam soaked in ½ cup warm water. Take 1 qt. flour and add to the warm potato water. When luke-warm, add the yeast and stir until stiff. Cover and let rise in a warm place over night. In the morning put 3 qts. of flour and a handful of salt in bread pan, push to the outside, add sponge and work in a qt. of water, rather warm. Mix well but do not have too stiff. Cover and let rise. Mix down again and let rise. Then make into loaves and let rise 1 hr. Bake 1 hr. but do not have oven too hot to start; must not brown in first 15 min. Increase heat after this.

—Mrs. C. J. Preston.

NEIGHBORHOOD COOK BOOK

Salt Rising Bread

Stir 1 heaping tbsp. cornmeal into $\frac{1}{2}$ cup scalding milk at night; put in a tin cup and set in a warm place. In the morning take 1 pint warm water, a pinch of soda, and make a batter with flour so it will drop off a knife. Stir in the mixture that has stood over night, beat it well, set it in a kettle of warm water and keep at an even temperature until quite light; then add $1\frac{1}{2}$ pints warm water, 1 tsp. salt, and flour to make into loaves; knead until smooth, put into bread pans and set in a warm place to rise.

Compressed Yeast Bread

Use 2 sifters of flour, 1 compressed yeast cake, 1 tsp. sugar, 1 large tbsp. salt, 1 qt. lukewarm water and milk mixed.

Dissolve yeast and sugar in $\frac{1}{2}$ cup lukewarm water, sift flour into bowl, add salt to the milk and water. Make a hole in center of flour, pour the ingredients in and stir, using just enough flour to make a sponge. Let rise until light, mix stiff and let rise again. Mold into loaves and let rise and bake in medium oven about 1 hour. Makes 3 loaves. —Mrs. M. L. Wigginton.

Baked Brown Bread

$1\frac{1}{2}$ cups white flour, $2\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ cup brown sugar, 1 tsp. salt, 2 eggs, $\frac{1}{2}$ cup molasses, 2 tsp. soda in 2 cups sour milk, 1 tbsp. melted butter and 1 cup seedless raisins.

Mix together in the order given, bake 1 hour slowly in pound cans, the first half hour with covers on.

—Mrs. Walter V. Turner.

NEIGHBORHOOD COOK BOOK

Baked Brown Bread

1 cup brown sugar, 2 cups butter-milk, $\frac{1}{2}$ tsp. baking powder, a pinch of salt and enough graham flour to make a stiff dough. Add nuts and raisins if desired. Bake slowly 2 hours. —Mrs. M. L. Wigginton.

Brown Bread

2 cups warm water or milk, $\frac{1}{2}$ cup sugar, 2 tbsp. baking molasses, 2 tbsp. lard (heaping), 1 tsp. salt, 1 or 2 yeast cakes, graham flour.

Make a soft sponge with 2 or 3 cups of flour, the warm water, and other ingredients. When light, add enough flour to make a very stiff dough. Knead on a floured board for 10 minutes and make into loaves. Let rise until they have doubled their size. Bake in a moderate oven 30 to 40 minutes. —Mrs. C. H. Reed.

Boston Brown Bread

2 cups yellow corn meal, 2 cups rye meal or graham flour, 3 cups milk (sweet or sour), $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup boiling water, 1 tsp. soda (heaping), $\frac{1}{2}$ tsp. salt.

Mix dry ingredients; add milk and molasses. Dissolve soda in boiling water and add just before putting in well-greased pound tins. Raisins or currants may be added. Steam 3 hours. Will make 6 loaves.

—Mrs. Edwin Price.

Boston Brown Bread

3 cups corn meal, 2 cups graham flour, 1 cup N. O. Molasses, 1 tsp. salt, $\frac{1}{2}$ cup sugar, 1 tsp. soda, $2\frac{1}{2}$ cups warm water and 1 cup or more of English currants. Dissolve soda in warm water, add the other ingredients and steam $2\frac{1}{2}$ hours. —Mrs. G. C. Carnright.

NEIGHBORHOOD COOK BOOK

Steamed Brown Bread

10 cups graham flour, 10 cups white flour, 5 cups molasses, 8 cups sour milk, 5 tbsp. butter, 5 tsp. soda, 5 eggs, 3 cups raisins.

Steam 3 hours. For 100.

—Mr. Jos. Moore, Chef.

Steamed Brown Bread

2 cups sweet milk, $\frac{1}{2}$ cup N. O. Molasses, 1 egg, 3 tbsp. sugar, pinch of salt, 2 cups graham flour, $1\frac{1}{2}$ cups white flour and 1 tsp. soda dissolved in the molasses. Raisins may be added if desired. Mix together in the usual way. Steam 2 hours in baking powder tins.

—Mrs. Ira Shearer.

Baked Brown Bread

2 cups graham flour, 1 cup corn meal, 1 cup white flour, 1 egg, 1 cup sweet milk, 1 cup sour milk, 1 cup raisins, $\frac{1}{2}$ cup chopped walnuts, 1 cup molasses, 1 tsp. soda, and 1 tsp. baking powder.

Mix the dry ingredients together, add the sweet milk, then the beaten egg, fruit, nuts, and molasses, adding the sour milk just before putting into tins. Bake in baking powder or other small tins for 1 hour.

—Mrs. C. A. Bottorff.

Brown Bread for Sandwiches

1 cup brown sugar, 2 cups sour milk, $2\frac{1}{2}$ cups graham flour, 1 cup white flour, 1 cup chopped walnuts, 2 tsp. soda and 2 tsp. baking powder.

NEIGHBORHOOD COOK BOOK

Dissolve sugar in sour milk and stir in graham flour. Sift together white flour and baking powder. Dissolve soda in a little cold water and mix all together. Add nuts and bake in slow oven for 1 hour. Makes 2 loaves.

—Mrs. Elmer A. Johnson.

Spider Corn Bread

1½ cups corn meal, 2 cups sour milk, 1 tsp. soda, 1 tsp. salt, 1 tsp. sugar, 2 eggs, 2 tbsp. butter.

Mix dry ingredients. Beat eggs until very light with a Dover beater and gradually beat in the milk. Add to dry ingredients slowly, beating constantly. Heat iron frying pan very hot and add butter. Turn spider to cover sides and bottom well with melted butter. Pour in batter and bake 25 minutes in a hot oven. This will serve 6 persons.

—Mary A. Ward.

Johnny Cake or Corn Bread

2 heaping cups cornmeal, 1 heaping cup flour, 3 eggs beaten separately, 2½ cups milk, 1 large tbsp. butter, melted but not hot, ½ cup sugar (less if not wanted sweet), 1 tsp. salt and 1 tsp. baking powder.

Mix in the usual order adding the beaten egg whites last. Bake steadily but not too fast.

—Mrs. W. F. Brugman.

Old Fashioned Corn Bread

2 cups corn meal, 2 cups sour milk, 1 tsp. soda dissolved in milk, 1 egg, a pinch of salt, 1 tbsp. lard, melted in pan in which corn bread is to be baked: 1 tsp. sugar may be added.

Mix well together and bake in moderate oven.

—Mrs. Robert Seefurth.

NEIGHBORHOOD COOK BOOK

Corn Bread

1 cup milk, 1 egg well beaten, 2 tbsp. brown sugar, 5 tbsp. melted butter, pinch of salt. Mix together; add $1\frac{1}{2}$ cups corn meal, 5 tbsp. flour, 2 tsp. baking powder sifted in the flour. Bake in buttered pan in quick oven.

—Mrs. U. G. Buck.

Spider Corn Bread

2 eggs, 1 cup corn meal (yellow), 1 cup flour (scant), 3 tsp. baking powder, $\frac{1}{2}$ tsp. salt, $1\frac{1}{2}$ cups sweet milk, 2 tbsp. shortening (butter and Crisco).

Use iron skillet, put in 2 tbsp. shortening and melt. Beat eggs, add milk, then melted butter and Crisco. Sift dry ingredients twice, add to liquid and beat well. Pour into hot skillet and bake 25 minutes in hot oven.

—Mrs. M. V. Smurr.

Nut Bread

2 cups brown sugar, 2 eggs, 4 cups milk, 4 cups graham flour, 4 cups white flour, 8 tsp. baking powder, 1 tsp. salt, $\frac{3}{4}$ cup raisins, $\frac{3}{4}$ cup chopped dates, $\frac{1}{2}$ cup walnut meats.

Put sugar, dates, raisins and nuts in mixing bowl. Add flour sifted with salt and baking powder, alternately with the milk mixed with the well-beaten eggs. Mix well and pour into greased pans. Set in warm place to rise and bake in slow oven 1 hour. Makes 3 small loaves.

—Mrs. Milton F. Collion.

For DELICIOUS DESSERTS
USE

S E I D E L ' S

SPONGE LADY FINGERS
AND
ALMOND MACAROONS

Phone 1318

1029 UNIVERSITY PL.

Our Greatest Asset

This institution is the oldest and largest bank on the North Shore, but its greatest asset does not show in its published statement.

It is the good will of our customers—built up through fifty years of satisfying service to this community.

STATE BANK AND TRUST COMPANY

Davis at Orrington

COMPLIMENTS OF

WIELAND DAIRY CO.

AMERICA'S FINEST DAIRY

Phone 1318

1029 UNIVERSITY PL.

EVANSTON

Phone Evanston 8548

EVANSTON IRON LANTERN

Jane Parker

Grace Bowland



HINMAN at LEE

Home Cooked Food at Reasonable Prices

NEIGHBORHOOD COOK BOOK

Quick Nut Bread

Sift together 2 cups flour, 2 tsp. baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. salt. Rub in 1 tbsp. shortening and $\frac{1}{2}$ cup walnut meats; add 1 beaten egg and 1 cup milk. Mix to a light dough, put in a well-greased pan, let stand 15 minutes, and bake in a moderate oven 45 minutes. —Mrs. James H. Thomas, Mont Clair, N. J.

Nut Bread

$1\frac{1}{2}$ cups whole wheat flour, $1\frac{1}{2}$ cups white flour, $\frac{1}{2}$ cup sugar, 6 tsp. baking powder, 1 tsp. salt, $\frac{1}{4}$ tsp. soda, 1 cup chopped nuts, 1 egg, 1 cup sour milk.

Mix the dry ingredients, add chopped nuts, un-beaten egg and the sour milk. Mix to a smooth dough; turn into a well-greased pan and let stand 15 minutes. Bake in moderate oven (350°) 45 minutes. Sweet milk may be used, omitting the soda. —Mrs. H. B. Judson.

Nut Bread

4 cups flour, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ tsp. salt, 4 tsp. baking powder, 1 cup chopped nuts, 1 egg, $1\frac{3}{4}$ cup milk.

Beat the egg lightly; add the milk. Mix the dry ingredients and liquids together; add the nuts. Let stand in greased pan for 1 hour. Bake in moderate oven $\frac{1}{2}$ hour. This makes 2 loaves.

—Mrs. Florence O. Essig.

Nut Bread

1 cup sugar, 2 eggs, $1\frac{1}{2}$ cups milk, 3 cups flour, 4 tsp. baking powder, $\frac{1}{2}$ tsp. salt and 1 cup chopped English walnuts.

NEIGHBORHOOD COOK BOOK

Beat together the eggs and sugar. Add milk. Sift together flour, baking powder, salt. Add nut meats; mix all together. Pour into 2 one pound bread pans and bake in *very slow oven* for about 1 hour.

—Mrs. H. S. Camp.

Nut Bread

1½ cups whole wheat flour, 1½ cups white flour, ½ cup sugar, 1 tsp. salt, 1 tsp. soda, 1 cup chopped nuts, 1 egg, 6 level tsp. baking-powder, 1 cup sour milk. Mix dry ingredients and sift. Add chopped nuts, unbeaten egg and sour milk. Mix to smooth dough. Put into pan and let stand 15 min. Bake in a moderate oven 45 min. If sweet milk is used, omit soda.

—Mrs. C. B. Coon.

Nut Bread

2 cups flour and 4 tsp. baking powder sifted together 3 times. Add ½ cup chopped nut meats, ½ cup sugar, ½ tsp. salt, 1 egg (beaten), 1 cup sweet milk. Place in buttered bread pan; let stand 20 minutes to rise. Bake slowly 45 minutes.

—Mrs. Fred Mumm.

Nut Bread

1 cup brown sugar, 1 tbsp. butter, 2 eggs, 2 cups milk, 3½ cups flour, 4 tsp. baking powder, 1 tsp. salt and 1 cup nuts, chopped fine.

Mix thoroughly; let stand in pans 30 minutes to rise. Bake 1 hour. This makes 2 loaves.

—Mrs. H. P. Johnson.

NEIGHBORHOOD COOK BOOK

Nut Bread

3 cups graham flour, 1 cup white flour, $\frac{1}{4}$ cup sugar, 1 tsp. salt, 2 tsp. baking powder, $2\frac{2}{3}$ cups milk and 1 cup nut meats.

Mix dry ingredients; add the milk and nut meats. Mix thoroughly and let stand in greased bread pan, to raise for 25 minutes. Bake about 50 minutes.

—Mrs. G. A. Nichols.

Nut Bread

$\frac{2}{3}$ cup sugar, $1\frac{1}{2}$ cup sweet milk, 1 cup chopped nuts, 4 cups flour, 1 egg, 4 tsp. baking powder, 1 tsp. salt.

Bake in baking powder cans about 45 minutes. (Do not fill the cans more than $\frac{2}{3}$ full.)

—Mrs. L. Ermil Butler.

Graham Nut Bread

1 cup brown sugar dissolved in 2 cups sour milk, 3 cups graham flour, 1 cup white flour, 1 tsp. soda, 1 tsp. baking powder, 1 tsp. salt, $\frac{1}{2}$ cup chopped nuts and raisins.

Sift soda, baking powder and salt with white flour. Mix all ingredients thoroughly and let rise for 20 minutes. Bake 1 hour.

—Mrs. H. G. Smith.

Whole Wheat or Graham Bread

8 cups graham flour, unsifted, 2 cups sifted white flour, 2 tsp. salt, $\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ cup syrup or molasses, 1 yeast cake, 2 cups luke-warm water, 2 cups milk (scalded and cooled), 2 tbsp. mazola.

Telephone Evanston 3035

Charles Schramm

*Plain and Ornamental
Plastering*

Stucco Work Our Specialty

*Repair Work
Promptly attended to*



2433 Noyes Street
Evanston

NEIGHBORHOOD COOK BOOK

Dissolve yeast, sugar and syrup in luke-warm water, add mazola, then flour and salt gradually. Knead very thoroughly and set in warm place to rise until doubled in bulk. Mould into 3 loaves, let rise about 1 hour. Bake in slow oven 1 hour.

—Mrs. Emil Nelson.

Graham Breakfast Bread

1½ cups graham flour, ½ cup white flour, 2 tbsp. brown sugar, 1 tsp. salt, 2 tbsp. molasses, 1 cup sour milk, 1 tsp. soda in milk or flour, nuts and raisins. Mix in order given, bake slowly about 40 minutes.

—Mrs. D. J. Bierwert.

Oat Meal Bread

Soak 1 cup oat meal in 3 cups hot water. Add ½ cup molasses or strained honey. When luke-warm, add 1 small yeast cake. Use sufficient white flour to make the dough easy to handle. Let rise 3 or more hours and bake from 45 to 60 minutes. This makes 4 small loaves.

—Mrs. F. A. Pontious.

Oatmeal Bread

1 cup rolled oats, 1 pint boiling water, ½ cup molasses, 1 quart flour, 1 yeast cake and 1 tsp. salt.

Pour water over the oats and let cool; add the other ingredients. Mix thoroughly, but do not knead. Let rise, then mould into loaves, let rise again and bake slowly.

—Mrs. Lindberg.

NEIGHBORHOOD COOK BOOK

Bran Bread

1 cup molasses, 1 tsp. soda, 1 tsp. salt, 2 cups sour milk or butter milk, 4 cups bran, 2 cups white flour, 1 cup chopped dates, $\frac{1}{2}$ cup chopped walnuts, 1 cup raisins. Stir well and bake in 2 loaves in moderate oven 1 hour.

—Mrs. W. M. Hofstetter.

Bran Bread

1 quart buttermilk, 1 cup molasses, 1 tsp. soda; add 1 cup sugar, 8 cups bran, 4 cups flour, 2 heaping tsp. baking powder and a pinch of salt. After this is well mixed, add $\frac{1}{2}$ package raisins and $\frac{1}{4}$ pound chopped walnuts. Bake in moderate oven 1 hour. Makes 3 loaves.

—Mrs. W. L. Ball.

Date Loaf

1 cup brown sugar, 1 cup English walnuts, 1 package dates, seeded and chopped fine, 1 cup white flour, $1\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ tsp. salt, 1 tsp. baking powder, 1 tsp. soda, 2 cups sour milk. Mix all together and bake in slow oven 1 hour and 15 minutes.

—Mrs. A. W. Johnson.

Scotch Short Bread

1 pound flour, $\frac{1}{2}$ pound butter, $\frac{1}{4}$ pound brown sugar and lard the size of an egg.

Put flour and sugar on mixing board and blend well. Add butter and lard and mix until able to shape into little cakes. Bake in slow oven.—Mrs. Thomas Savage.

NEIGHBORHOOD COOK BOOK

milk Buns

2 cups boiling ~~water~~, 2 large tbsp. lard, $\frac{1}{2}$ cup sugar
scant, 1 or 2 eggs, 1 yeast cake, salt, $7\frac{1}{2}$ cups flour.

Mix together lard, salt, and sugar with boiling water; when this is almost cold add the yeast cake which has been dissolved in warm water, add the beaten eggs, then the flour. Allow to rise over night, then mix, allowing to rise again. Mould what is needed into buns, let rise until light and bake. Dough will keep several days if kept cold. This makes 40 buns.

—Mrs. N. H. Byam.

Parker House Rolls

1 cake compressed yeast, 1 pint milk (scalded and cooled), 2 tbsp. sugar, 4 tbsp. lard or butter, 3 pints flour, 1 tsp. salt.

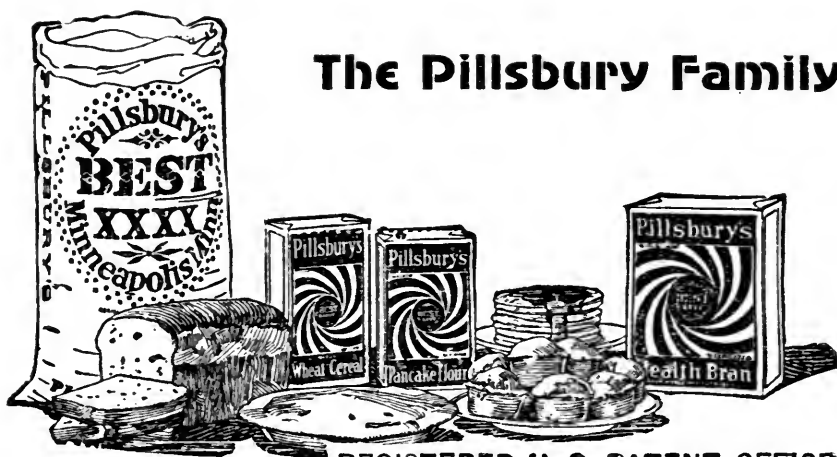
Dissolve yeast and sugar in luke-warm milk; add shortening and $1\frac{1}{2}$ pints flour. Beat until perfectly smooth, cover and let rise until light, about 1 hour. Add remainder of flour and the salt, knead well and let rise until double its bulk. Roll $\frac{1}{4}$ inch thick and cut with a 2-inch cutter; crease with dull edge of knife through the center and fold. Let rise again and bake in hot oven 10 minutes.

—Mrs. J. A. Johnson.

Luncheon Rolls

$\frac{1}{2}$ cup scalded milk, 2 tbsp. sugar, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ yeast cake dissolved in 2 tbsp. luke-warm water, 2 tbsp. melted butter, 1 egg and flour.

The Pillsbury Family



REGISTERED U. S. PATENT OFFICE

Add sugar and salt to milk: when luke-warm, add dissolved yeast cake and $\frac{3}{4}$ cup flour; cover and let rise, then add butter, well-beaten egg and enough flour to knead. Let rise again, roll to $\frac{1}{2}$ inch thickness, cut with small biscuit cutter, place in buttered pan close together, let rise and bake.—Grace Mumford Smith.

Swedish Rolls or Toast

3 cups milk, 1 cup water, 1 cup butter, 1 cup sugar, 1 yeast cake, 2 eggs, 1 dozen cardamon seeds.

Scald the milk, add butter and water, when luke-warm add flour enough for soft dough: add sugar, beaten eggs, crushed cardamon seeds and yeast cake dissolved in water. Beat well, add more flour, knead thoroughly. Let rise over night. In the morning make into rolls the size of a walnut, let rise again and bake in quick oven. Makes delicious toast when cut in half and slowly dried in the oven.

—Mrs. S. N. Gustafson.

NEIGHBORHOOD COOK BOOK

Rolls

1 quart flour, 1 cup sugar, 1 tbsp. lard, 1 tbsp. butter; scald all with 2 cups boiling water; when cool, add 2 well-beaten eggs and 1 dissolved yeast cake. Knead and use more flour if needed. Make into rolls, let rise and bake. Dough may be kept in ice box for two days.

—Mrs. F. J. Kepler.

Sweet Rolls

1 pint milk, 1 yeast cake, $\frac{1}{3}$ tsp. salt, enough flour to make a sponge as for bread. Let rise until light, add 3 well-beaten eggs, 1 cup sugar, 1 cup shortening, 1 tsp. vanilla flavoring if liked, flour to make a dough stiff enough to handle. Let rise until evening, make into rolls and let rise until morning. Brush with melted shortening when putting into pan and when baked brush with powdered sugar moistened with water. Bake in hot oven.

—Mrs. G. L. Corke.

Georgia Split Biscuits

Boil and mash 3 potatoes, add 1 cup of lard and butter, half and half, 2 eggs beaten separately, and 1 yeast cake dissolved in a pint of lukewarm milk, enough flour to make a stiff sponge. When light add a heaping tbsp. of salt, and 1 tbsp. of sugar. Work in enough flour for a smooth dough. Let rise and roll out to thickness of half an inch. Cut in biscuits, butter each and place one on top of the other. Crowd in pan to keep from spreading. Brush tops with melted butter, let rise again and bake 20 to 25 minutes. These are very good.

Mrs. M. V. Smurr.

NEIGHBORHOOD COOK BOOK

Beaten Biscuits

2 cups flour, $\frac{3}{4}$ cup buttermilk, 1 large tbsp. shortening, 4 tsp. baking powder. Mix for 10 minutes by tossing and pounding on a floured bread board. Set in ice box 2 hours before baking. Dough may be kept for several days if kept cool.

—Mrs. Lew Merrell.

Pop Overs

1 cup flour, $\frac{1}{4}$ tsp. salt, $\frac{7}{8}$ cup milk, 2 eggs, $\frac{1}{2}$ tsp. melted butter.

Mix salt and flour; add milk gradually in order to obtain a smooth batter; add eggs beaten until light, then butter. Beat 2 minutes, using a Dover egg beater; turn into hissing hot buttered iron gem pans. Bake 30 to 35 minutes in hot oven.

—Grace Mumford Smith.

Scotch Scones

$\frac{1}{2}$ cup shortening, 2 cups flour, 4 tsp. baking powder, 1 tbsp. sugar, 1 egg, $\frac{1}{2}$ cup milk, and $\frac{1}{2}$ tsp. salt.

Sift together dry ingredients, work in shortening, add beaten egg and milk. Roll $\frac{1}{2}$ inch thick, cut, brush over with milk. Bake in hot oven about 12 minutes. They look pretty cut in diamond shape.

—Mrs. Ira Berry.

Scotch Scones

3 cups flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 2 tbsp. sugar, 1 tbsp. butter, $1\frac{1}{2}$ cups buttermilk, and 1 tsp. soda.

NEIGHBORHOOD COOK BOOK

Mix dry ingredients, and work in cold butter; add buttermilk in which soda has been dissolved. Roll $\frac{1}{2}$ inch thick and cut in diamond shapes. Flour bottom and sides of biscuit pan and place pieces in it. Bake in quick oven 20 or 25 minutes.

—Mrs. F. Milhening.

Very Good.

Popover Muffins

2 cups flour, $1\frac{1}{2}$ cups milk, 2 eggs, 2 tbsp. melted butter, 2 tsp. baking powder and a little salt.

Sift flour, baking powder and salt together. Beat the eggs, stir in the milk, add to the first mixture; then add the melted butter and bake in greased muffin pans.

—Mrs. U. G. Buck.

Raised Wheat Muffins

2 cups flour, 1 cup milk, 1 tbsp. butter, $\frac{1}{2}$ tbsp. sugar, $\frac{1}{2}$ tsp. salt, 1 egg, (egg may be omitted), $\frac{1}{8}$ yeast cake.

Pour flour, salt and sugar in bowl; boil milk, add butter and let it stand until lukewarm. Add milk, butter and yeast to the other mixture, beat well, cover, set in a cool place over night. In the morning the batter will be a light sponge. Add the beaten egg, fill buttered muffin pans $\frac{1}{2}$ full, let rise in warm place. Bake 30 minutes.

—Mrs. Struebing.

A Recipe for Modernizing the Home.

To Your Living Room add 4 Side Brackets and 2 Convenience Outlets for Reading Lamps.

Replace Dining Room Fixture with late design Candle Light Fixture, that will mix with Living Room Brackets.

Add Convenience outlet for Vacuum Cleaner, Percolators, etc.

Add 1 Kitchen Day Light Unit which gives the right amount of pep. And a Convenience Outlet, with a Side Bracket or two in the Bed Room gives a Bright New atmosphere to the Home.

EVANSTON ELECTRIC SHOP

ELECTRICAL CONTRACTING.

1407 MAIN STREET

S. C. WOOD — Ev. 5223

Speirling & Linden

Interior Decorators



1216 MICHIGAN AVENUE

Phone Calumet 0541

CHICAGO

NEIGHBORHOOD COOK BOOK

Whole Wheat Muffins

1½ cups whole wheat flour, ½ cup white flour, 3 tsp. baking powder, ½ tsp. salt, 1 egg, ¼ cup sugar, 1 cup milk, 2 tbsp. melted butter.

Mix dry ingredients, add egg well-beaten, the butter and milk. Beat well; bake in buttered muffin tins 25 to 30 minutes.

—Mrs. D. M. Cook.

Bran Muffins.

1 cup bran, 1 cup flour, ¼ cup sugar, ½ tsp. salt, ½ tsp. baking powder, ⅔ tsp. soda, 1 cup sour milk, ¼ cup water, ½ tbsp. shortening, and 1 egg.

Beat sugar, egg and shortening together; add other ingredients. Mix thoroughly and bake in muffin tins.

—Mrs. J. E. Hathaway.

Graham Muffins

1 cup white flour, 1 cup graham flour, 1 cup milk, 3 tsp. baking powder, ⅔ tsp. salt, 2 tbsp. shortening, 2 tbsp. sugar, 1 egg. Mix together. Put in well-heated gem pans and bake about 20 minutes.

—Mrs. J. H. Thomas, Mont Clair, N. J.

Muffins

1⅓ cups sugar, large tbsp. butter, 3 eggs, 1 cup milk, 3 tsp. baking powder, flour as for ordinary cake.

—Mrs. C. A. Roney, Chicago.

NEIGHBORHOOD COOK BOOK

Muffins

1 tbsp. sugar, 1 egg, 1 cup milk, 2 cups flour, 2 tsp. baking powder, and butter the size of an egg.

Mix together and bake in muffin tins 15 or 20 minutes. —Mrs. S. A. Low.

Queen of Muffins

Cream $\frac{1}{2}$ cup of butter and 1 cup of sugar. Then add 2 well-beaten eggs. Sift 3 cups of flour with 3 tsp. baking powder, and add alternately with 1 cup of milk. Add a pinch of salt. Beat thoroughly for 2 min. and bake in small rings. —Edith Knox Wendland.

Egg Muffins

2 cups flour, 1 tsp. salt, 3 level tsp. baking powder, 1 cup milk, 2 eggs, 3 tbsp. melted butter, 3 tbsp. sugar (may be omitted if desired).

Mix and sift dry ingredients. Add beaten yolks of eggs, butter and milk. Beat well and fold in stiffly beaten white of eggs.

Bake in hot oven 12 to 15 minutes.

Recipe makes about 15 muffins.

—Mrs. L. Ermil Butler.

Spice Muffins

1 egg, 1 cup sugar, 1 cup sour milk, $\frac{1}{2}$ cup butter, 2 cups flour, 1 tsp. soda, 1 tsp. each cloves, cinnamon and nutmeg, 1 cup raisins and nuts. Bake in muffin tins 20 minutes. —Mrs. Warren Edwards.

NEIGHBORHOOD COOK BOOK

Date Muffins

$\frac{1}{3}$ cup butter, $\frac{1}{4}$ cup sugar, 1 egg, $\frac{3}{4}$ cup milk, 2 cups pastry flour, 3 tsp. baking powder, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ pound dates (seant).

Cream the butter, add the sugar and egg, beaten until light. Sift together 3 times, flour, baking powder and salt! add to first mixture, alternately with the milk. Beat thoroughly, then add the dates, stoned and cut in pieces. Bake in a hot oven, in well-buttered muffin tins.

—Mrs. E. W. Keast.

Blueberry Muffins

$\frac{1}{3}$ cup butter, $\frac{1}{4}$ cup sugar, 1 egg well-beaten. Add $\frac{3}{4}$ cups of milk alternately with $1\frac{3}{4}$ cups of flour sifted with 3 tsp. baking powder. Salt to taste. 1 cup blueberries mixed with $\frac{1}{4}$ cup flour. Bake 25 minutes.

—Mrs. S. C. Wood.

Graham Gems

2 tbsp. sugar, 1 egg, 1 tbsp. lard, 1 cup water, $2\frac{1}{2}$ cups graham flour and 2 tsp. baking powder.

Mix together dry ingredients; add water, beaten egg, and shortening. Bake in greased gem pans.

—Mrs. W. H. Blake.

NEIGHBORHOOD COOK BOOK

Graham Gems

1 cup milk, 1 egg, 3 tbsp. butter, $\frac{1}{2}$ tsp. salt, 2 tsp. baking powder, 2 cups graham flour and 2 tbsp. sugar or molasses.

Mix together dry ingredients, add milk, beaten egg, molasses and melted shortening. Bake in greased gem pans about 25 minutes. —Mrs. E. W. Keast.

Japanese Hard Tack

1 cup chopped nuts, 1 cup chopped dates, 1 cup sugar, $\frac{3}{4}$ cup flour, $\frac{1}{4}$ tsp. baking powder, pinch of salt, vanilla. *3 eggs*

Mix all together; add eggs last. Spread on a tin, very thin, and bake. When baked, cut in little squares and shake in powdered sugar. Delicious.

—Mrs. O. Carlson.

Waffles

2 eggs, 2 tbsp. sugar, 2 heaping tbsp. butter, 1 pint milk, 1 pint flour, 1 tsp. salt and 2 heaping tsp. baking powder.

Beat yolks of eggs, add sugar, milk and flour, then the melted butter. Just before ready to bake add baking powder and beaten whites of eggs. Bake in hot waffle irons. Makes about 10 medium-sized waffles. Serve with butter and maple syrup.

—Mrs. E. W. Keast.

NEIGHBORHOOD COOK BOOK

Waffles

1 egg, 1 cup flour, 1 cup milk, 1 heaping tsp. baking powder, $\frac{1}{2}$ tsp. salt, 1 tsp. sugar, $\frac{1}{2}$ tbsp. melted butter.

Mix beaten yolk with milk; add the flour, baking powder, salt, sugar, melted butter and fold in the beaten egg-white last. Bake in a well-greased waffle iron.

—Mrs. O. T. Mitchell.

Waffles

$1\frac{3}{4}$ cups flour, $1\frac{1}{2}$ cups milk, 3 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 2 eggs, 1 tbsp. melted butter and 1 tbsp. sugar.

Mix in the usual order, adding the stiffly-beaten egg whites last. Bake in a hot, well-greased waffle iron.

—Mrs. S. A. Low.

Golden Waffles

Beat together quickly, 2 cups of milk and 2 well-beaten eggs. Then add 3 cups of flour, into last cup of which have been sifted 3 tsp. baking powder and a pinch of salt. Add a large piece of melted butter. Beat well and bake at once on hot waffle rings.

—Edith Knox Wendland.

NEIGHBORHOOD COOK BOOK

Sour Milk Pancakes

2 eggs well beaten, $\frac{1}{2}$ tsp. salt, 1 tbsp. melted butter, 2 cups sour milk, $1\frac{1}{2}$ cups flour and 1 level tsp. soda. Beat well. —Mrs. E. W. Keast.

Coffee Cake

1 yeast cake, 6 tbsp. sugar, 2 tbsp. shortening, a little lemon and nutmeg, 1 egg, 1 cup milk, 1 tsp. salt, enough flour to make stiff with spoon.

Set yeast in cup with luke-warm water and sugar, warm the milk, also the flour and mixing bowl. Cream sugar and shortening, (bacon fat may be used), add other ingredients and let rise. Put in shallow cookie tins and let rise again, brush the top with melted butter and sprinkle with sugar and cinnamon.

—Mrs. Maurice E. Handke.

Coffee Cake

$\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup lard and butter, 1 or 2 eggs, 1 cup warm water, 1 cup milk, 1 compressed yeast cake, $1\frac{1}{2}$ tsp. salt, 5 cups flour, raisins if desired.

Mix the sugar, lard and salt, with the scalded milk; let stand until lukewarm. Dissolve the yeast cake in $\frac{1}{2}$ the warm water, add to the first mixture, together with the rest of the water and the beaten eggs; add the flour and beat well. Let rise over night; in morning roll and put in to tins. Cover top with melted butter, sugar and cinnamon; let rise until light and bake 20 minutes. This makes 2 large or 3 small cakes.

—Mrs. Fred Stewart.

NEIGHBORHOOD COOK BOOK

Coffee Cake

1 egg, 4 tbsp. sugar, 4 tbsp. melted butter, 1 cup milk, 2 cups flour and 4 tsp. baking powder.

Beat together until light the egg, sugar and butter. Add the milk, flour and baking powder. Bake 15 to 20 minutes.

Top for Coffee Cake

4 tbsp. melted butter, 4 tbsp. sugar, 2 tbsp. flour, $\frac{1}{2}$ tsp. cinnamon.

Blend together well and spread on cake before baking.
—Mrs. W. A. Brodkorb.

Coffee Cake

1 pint milk, 1 yeast cake, $\frac{1}{3}$ tsp. salt, enough flour to make a sponge as for bread. Let rise until light, add 3 well-beaten eggs, 1 cup sugar, 1 cup shortening, 1 tsp. vanilla flavoring if liked, flour to make a stiff dough; stir but do not knead. Raisins or currants may be added if desired. Let rise until evening and then put in pans and let rise until morning. Put melted shortening, sugar and cinnamon on top when putting into pans. Bake in moderate oven.
—Mrs. G. L. Corke.

NEIGHBORHOOD COOK BOOK

Coffee Cake

1 cup sugar, 1 large tbsp. butter, 1 cup milk, 1 egg, 3 level tsp. bak. powd. Add flour as for ordinary cake. When ready for the oven, butter the top and sprinkle with sugar and cinnamon.

—Mrs. C. A. Roney, Chicago.

Quick Coffee Cake

1 heaping tbsp. butter, $\frac{3}{4}$ cup sugar, 1 large or 2 small eggs, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour and 2 tsp. baking powder.

Put in pan and spread with butter, sugar, and cinnamon. Bake in moderate oven.

—Mrs. Geo. Knapp.

Quick Coffee Cake

2 cups brown sugar, 2 cups flour, 2 tbsp. shortening. Mix well. Take out a scant cup to put over the top. Add 2 eggs, 1 cup sour milk, 1 tsp. bak. powd., 1 tsp. soda. Sprinkle with cinnamon. Bake in flat pans 20 minutes in moderate oven.

—Mrs. C. E. Johnson.

Quick Coffee Cake

$\frac{1}{2}$ cup sugar, 2 tbsp. Crisco, 1 egg, $\frac{1}{2}$ cup milk, 1 cup flour, 1 tsp. baking powder, salt, 1 tsp. cinnamon. Sprinkle cinnamon and sugar over the top. Serve hot.

—Mrs. Helen Evans.

NEIGHBORHOOD COOK BOOK

Apple Cake

1 quart sifted flour, 2 eggs, 1 tsp. salt, 3 tsp. baking powder, 1 cup sugar, $\frac{1}{2}$ cup butter, 2 cups milk, $\frac{1}{2}$ tsp. nutmeg.

Mix dry ingredients and blend with the butter. Add milk to the well-beaten eggs and stir thoroughly into the first mixture. Spread evenly in greased tins. Peel and slice apples and place in rows on dough; sprinkle with cinnamon, sugar and 2 tbsp. melted butter. Bake $\frac{1}{2}$ hour.

—Mrs. Zeeck.

Parker House Rolls.

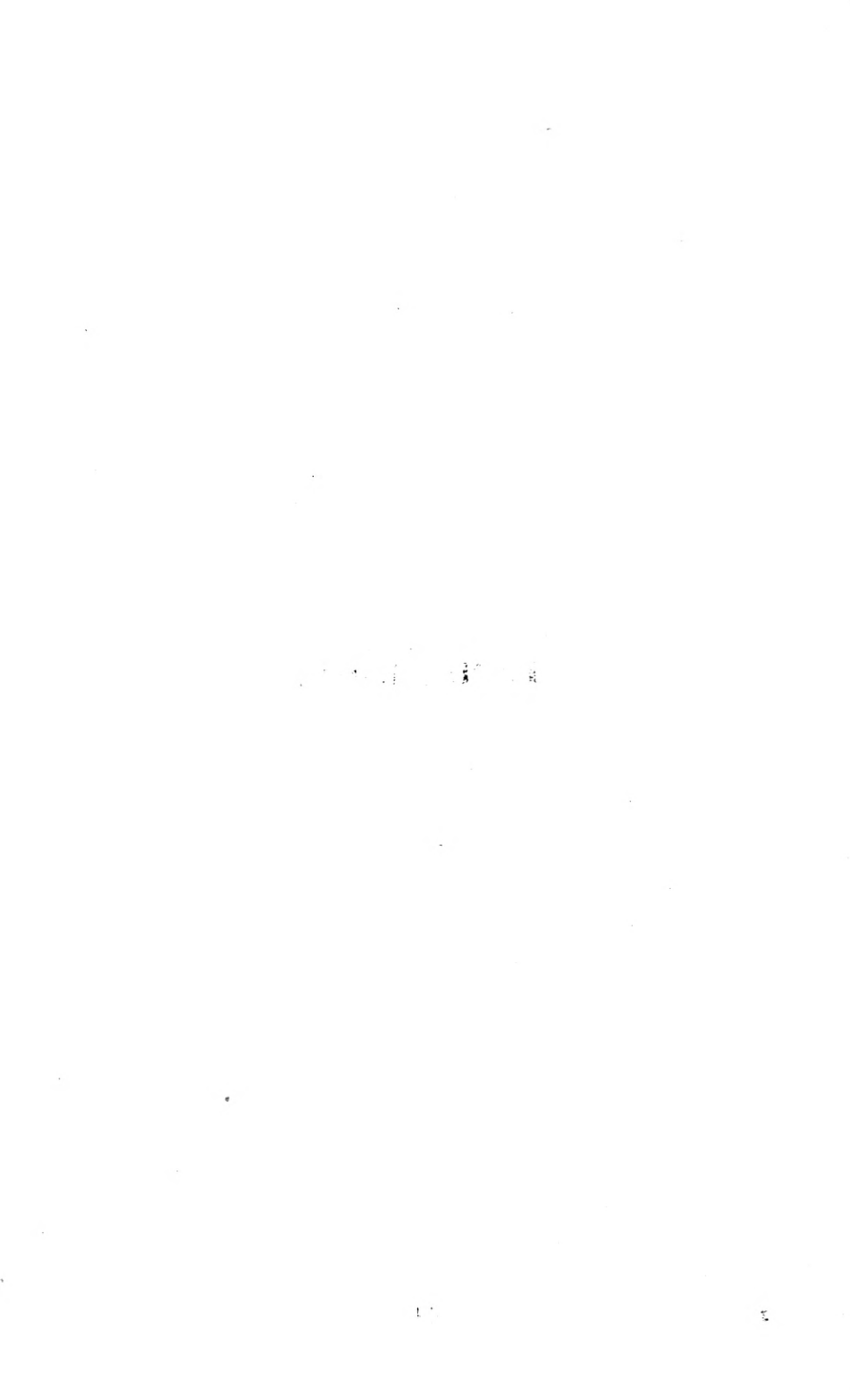
$\frac{1}{2}$ cup mashed potatoes, 1 egg, $1\frac{1}{2}$ cups sifted flour, 1 small yeast cake, $\frac{1}{2}$ cup scalded milk, pinch of salt and $\frac{1}{4}$ cup sugar.

Mix thoroughly. Let rise 1 hour in a warm oven. Mix down. Let rise half its size, roll $\frac{1}{2}$ inch thick, cut with biscuit cutter, fold over slightly. Let rise again and bake.

—Mrs. J. C. Gardiner.



Doughnuts



DOUGHNUTS

Raised Doughnuts

Dissolve 1 yeast cake and 1 tbsp. sugar in $1\frac{1}{4}$ cups lukewarm milk which has been scalded and allowed to cool. Add $1\frac{1}{2}$ cups flour and beat well. Cover and set in warm place 1 hour or until bubbles burst on top; add 3 tbsp. butter, creamed with $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ tsp. mace and salt, 1 well-beaten egg and about 3 cups flour, or enough to make a moderate soft dough. Knead lightly, place in well-greased bowl, and allow to rise again. When light, roll about $\frac{1}{8}$ inch thick, cut with small cutter and let rise once more on a floured board. When light, drop in deep fat with side up that has been next to the board.

—Virginia Klein.

Sour Milk Doughnuts

1 cup sugar, 2 tbsp. lard, 1 cup sour milk, 1 tsp. soda, pinch of salt, 2 eggs, 1 tsp. each cinnamon and nutmeg, flour enough to roll. Cut out; fry in deep fat.

—Mrs. Anna Samway.

Doughnuts

1 cup sugar, 3 tbsp. butter, *level*, 2 eggs, 1 cup sour milk, 1 tsp. soda dissolved in milk, 1 tsp. baking powder in enough flour to make a dough to roll.

Mix in the order given, roll, cut in circles and fry in deep fat.

—Mrs. I. P. Berry.

MADAM HOSTESS:—

When your friends accept the hospitality of your home their appreciation is but a reflection of your pleasure in extending it.

This pleasure results from complete satisfaction that your guests are well cared for in every way—but most particularly in your dining room. There your spirit of hospitality finds its best expression.

It is but natural then that you feel a keen interest in having only the best foods served on your table.

But are you getting the best—the greatest value in quality in return for your expenditure? You will find it to your lasting advantage to familiarize yourself with

RICHELIEU *FERNDELL and BATAVIA* *QUALITY FOODS*

Under these brands are packed complete lines of table supplies possessing a distinctly superior worth.

The markets of the world contribute of their best for these products; while their uniform excellence of character is insured by the skill, science and care employed in their preparation. They ARE different.

Sprague, Warner & Company
CHICAGO

NEIGHBORHOOD COOK BOOK

Prize Doughnuts

1 cup sugar, $\frac{1}{2}$ tsp. salt, 2 tbsp. melted shortening, 2 eggs, 1 cup sweet milk, $\frac{1}{2}$ tsp. grated nutmeg, 4 level tsp. baking powder, 5 cups flour.

Mix the first 3 ingredients until smooth and even. Add the eggs beaten slightly and beat all together thoroughly. Sift the flour, nutmeg and baking powder. Add the milk and sifted flour alternately to the first part. Put half the dough on a floured board and roll out about $\frac{1}{4}$ inch in thickness. Cut with doughnut cutter and fry in deep fat until brown. When done, drain on paper towel 1 min. and roll in powdered sugar.

—Miss Lillian Cooley.

Potato Doughnuts

1 cup mashed potatoes, 1 tbsp. butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 eggs, 4 tsp. baking powder, 3 cups flour, 1 tsp. salt and nutmeg.

Mix in the order given, roll thin, cut and fry in hot fat.

—Mrs. H. G. Smith.

Potato Fried Cakes

Boil and mash 5 medium-sized potatoes; add 1 tsp. butter, 1 tsp. salt, 3 cups sugar and 1 cup milk. When cool add 3 eggs, 6 cups flour, 6 tsp. baking powder, $\frac{1}{2}$ tsp. each cinnamon and nutmeg. Roll thin, cut out and fry. Makes 8 dozen. Needs 2 lbs. lard to fry. Excellent.

—Mrs. G. C. Carnright.

NEIGHBORHOOD COOK BOOK

Doughnuts

4 cups sugar, 3 cups buttermilk, 8 eggs, 3 tsp. soda, 1½tsp. salt, 1 grated nutmeg, 2 tbsp. hot lard.

This makes 7 dozen. (Very fine.)

—Mr. Jos. Moore, Chef.

Apple Fritters

1½ cups flour, 2 tsp. baking powder, ¼ tsp. salt, ⅔ cup milk, 1 egg.

Mix and sift dry ingredients, add milk gradually and the egg well-beaten. Pare and cut 2 medium-sized apples in slices and stir in batter. Drop by spoonfuls in deep hot fat until brown. Drain on paper and sprinkle with powdered sugar.

—Mrs. C. U. Olson.

Rice Croquettes

2 cups boiled rice, ½ tsp. salt, 1 tbsp. flour, 1 egg; mix well. Form into oblong cones, dip in well-beaten egg, then in finely-crushed cracker crumbs and fry in hot lard until light brown.

—Mrs. Victor White.

Corn Fritters

2 eggs beaten smooth, 1 cup flour, ½ tsp. baking powder, ½ cup milk, 1 tsp. salt, 1 tsp. salad oil. Beat together with a dover beater until smooth and glossy, add 1 can of corn, mix well. Drop by spoonfuls into boiling fat.

Sliced apple may be used in place of corn.

—Mrs. S. N. Gustafson.

Cookies and Gingerbread

1990

COOKIES AND GINGERBREAD

Cookies

3 cups brown sugar, 1 cup lard, 1 cup water, 2 tsp. soda, $\frac{1}{2}$ tsp. salt, 1 tsp. each cinnamon, nutmeg and ginger, $\frac{1}{2}$ cup raisins, flour enough for soft batter to roll.

Mix together in the order given, dissolving soda in water. Roll thin, cut in shapes, and bake.

—Mrs. V. White.

Every Day Cookies

4 tbsp. shortening, $1\frac{1}{2}$ cups sugar, 3 eggs well-beaten, lemon extract. Mix these well and add: 4 tsp. Calumet baking powder, sifted with 4 cups flour and $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ cup or more milk. Make stiff enough to roll. Cut in shapes and bake. Makes 60 cookies.

—Mrs. W. E. Hosier.

Thin Crisp Cookies

$\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup nuts (preferably almonds or black walnuts), 2 tbsp. milk, 2 tsp. baking powder, 1 egg, $\frac{1}{4}$ tsp. salt, 2 cups flour, $\frac{1}{2}$ tsp. vanilla. Cream butter, add sugar and egg. Beat constantly, then add flour, baking powder and salt mixed, alternating with milk. Mold in long flat roll as large around as you want cookies. Chill thoroughly over night. Slice and bake 10 minutes in a moderate oven.

—Mrs. G. F. Falley.

THE BUMP SHOP
 1836 RIDGE AVENUE
 EVANSTON ILL.
**AUTO-BODIES AND
 FENDERS REPAIRED**
 PHONE EVANSTON 8097 A.J.GORE PROP.

Use more Milk!

In all cooking and baking. It will add a delicious flavor.

You can be sure of pure, rich milk, if you IN-SIST ON

Bowman Milk
 DAIRY COMPANY

Phone Evanston 380

Phone 363

North Shore Animal Hospital

Equipped to render efficient and humane service

EVANSTON, ILL.

Phone Nevada 3171

Estimates Given on Carpets and Linoleum

J. M. LIGHTBECKER

Carpet & Linoleum Laying

20 SOUTH CALIFORNIA AVENUE
 CHICAGO

NEIGHBORHOOD COOK BOOK

Cookies

1 egg, 1 cup sugar, 1 heaping cup beef drippings, mixed spices—ginger, cinnamon and cloves, 1 cup thick sour cream, 1 cup molasses, flour enough to roll.

—Mrs. S. F. Burden.

Sour Cream Cookies

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg, $\frac{1}{4}$ tsp. soda, $3\frac{1}{2}$ tsp. baking powder, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup sour cream, vanilla and nutmeg flavoring.

—Mrs. A. H. Graves.

Sour Cream Cookies

$\frac{3}{4}$ cup butter, $1\frac{1}{2}$ cup sugar, 3 eggs (well-beaten), 1 cup thick sour cream, 1 tsp. soda (dissolved in cream), 3 cups flour, 1 tsp. baking powder (scant), 1 tsp. ginger, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, pinch of salt, 1 cup walnut meats, 1 cup raisins, (cut in two). Drop from spoon.

—Mrs. E. R. Pulliam.

Frosted Creams

1 cup sugar, 1 cup molasses, 3 egg yolks, 1 cup half lard and half butter, 1 cup sour milk, 1 tsp. ginger, cinnamon and cloves, 4 cups sifted flour, 3 tsp. soda, dissolved in sour milk. Bake in shallow pans and frost.

Frosting

$1\frac{1}{2}$ cups sugar. Dissolve the sugar with a little water and boil until it threads; then pour over the well-beaten whites of 3 eggs.

—Mrs. Ira Shearer.

NEIGHBORHOOD COOK BOOK

Sour Cream Cookies

2 eggs, 1 cup sugar, 1 cup sour cream, 1 tsp. soda, 1 cup chopped raisins, $\frac{1}{2}$ cup lard and butter, 2 cups flour, pinch salt, vanilla. Drop from tsp. upon buttered tins.

—Mrs. Clarence Rich.

Mother Hobson's Cookies

1 cup sugar, 1 cup molasses, 1 cup lard, 1 cup sweet milk, 2 level tsp. soda, 2 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, $\frac{1}{4}$ tsp. mace, $\frac{1}{4}$ tsp. salt, about 5 cups flour. Roll out as soft as possible and cut in oblong squares.

FROSTING—1 cup pulverized sugar, $\frac{1}{2}$ tsp. vanilla, $\frac{1}{2}$ tsp. lemon, 2 tbsp. hot water. Spread thin on cookies.

—Mrs. A. S. Maxham.

Rainy Day Cookies

4 eggs, 3 cups brown sugar, 2 cups butter, 8 cups flour, 2 tsp. soda, 2 tsp. ginger.

Cream butter and sugar, beat the eggs well, mix all together. Roll thin, cut in shapes and bake.

—Mr. Jos. Moore, Chef.

Dark Drop Cookies

1 cup brown sugar, $\frac{1}{4}$ cup shortening, 1 egg, $\frac{1}{2}$ cup each hot water and molasses, 1 tsp. each soda, baking powder, cinnamon, cloves and salt, sifted with $2\frac{1}{2}$ cups flour.

Mix well, drop from small spoon upon greased tin and bake in quick oven.

—Mrs. Ed. Holtz.

NEIGHBORHOOD COOK BOOK

Frosted Creams

1 cup sugar, 1 cup molasses, 1 cup lard, $\frac{1}{2}$ cup sour milk, 2 eggs, (save white of one for icing), 1 tsp. cinnamon, 1 tsp. nutmeg, 3 tsp. soda, 1 tsp. salt, flour.

Cream sugar and lard, add beaten eggs, molasses, spices, soda dissolved in milk and enough flour to make quite stiff. Drop from spoon on buttered pans and bake. Cover with icing.

Icing

1 cup sugar, $\frac{1}{2}$ cup water. Boil until it threads: pour in the beaten white of 1 egg, beating until thick enough to spread on cakes

—Mrs. Wallace Severance.

Oatmeal Cookies

1 cup sugar, 1 cup butter, 2 eggs, 1 tsp. soda, 6 tbsp. sour milk, 1 tsp. cinnamon, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped nut meats, 2 cups flour, 2 cups oatmeal, not cooked.

Mix in the order given, dissolving soda in milk. Drop by teaspoons into greased pan; bake in moderate oven.

—Mrs. H. W. Corke.

Oat Meal Drops.

1 cup lard, 1 cup sugar, 8 tbsp. milk, 2 eggs, 1 tsp. soda, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. salt, 2 cups flour, 2 cups dry rolled oats, 1 cup chopped raisins.

Cream lard with sugar, add beaten eggs; sift salt, soda and spices with flour; mix other ingredients in order given. Drop from a spoon on well-greased tins.

—Mrs. A. W. Johnson.

NEIGHBORHOOD COOK BOOK

Oatmeal Macaroons

4 cups oats, 2 cups brown sugar, 1 cup melted butter, 2 eggs, 2 cups cocoanut, 2 cups flour, 1 tsp. soda, $\frac{1}{2}$ tsp. baking powder, pinch of salt.

Drop egg yolks into melted butter and sugar, beat well, add cocoanut and salt. Dissolve soda in a little hot water. Add oats and $1\frac{1}{2}$ cups flour, the last half cup of flour sparingly. Fold in well-beaten whites, drop from spoon and bake 15 minutes in a slow oven.

—Mrs. Milton Collion.

Oatmeal Cookies

1 cup lard, 3 eggs, 1 cup brown sugar, 1 cup white sugar, 1 cup cocoanut, 4 cups oatmeal, 2 cups flour, 1 tsp. salt.

Cream lard and sugar, add egg yolks; sift flour with 2 tsp. baking powder and add to the first mixture, then add the oatmeal and cocoanut. Fold in the stiffly-beaten whites after the ingredients have been thoroughly mixed. Drop from spoon and bake in moderate oven. If you cannot eat them send them to me.

—Mrs. Chas. Langill.

Oatmeal Cookies

$1\frac{1}{2}$ cups oatmeal, 1 cup chopped raisins, 1 cup sugar, $\frac{3}{4}$ cup lard and butter, 2 eggs beaten light, $1\frac{1}{2}$ cups flour, 1 tsp. cinnamon, 1 tsp. vanilla, pinch of salt, 1 tsp. soda dissolved in hot water, 5 tbsp. sour milk, sour cream or hot water.

Cream sugar and shortening, add eggs and the other ingredients in order given. Drop by spoonfuls on greased pan. Bake in moderate oven.—Mrs. C. U. Olson.

NEIGHBORHOOD COOK BOOK

Oatmeal Drops

3 eggs, 1 cup sugar, 1 cup lard, 2 cups rolled oats, 2 cups flour, 1 cup raisins and currants, 2 tsp. cinnamon, 6 tbsp. sweet milk, 1 tsp. soda and a little baking powder. Drop in well-greased pan and bake.

—Mrs. W. C. Fort.

Oatmeal Macaroons

1 cup sugar, 1 tbsp. melted shortening, 2 eggs, $\frac{3}{4}$ tsp. salt, $2\frac{1}{2}$ cups rolled oats, 2 tsp. baking powder and 1 tsp. flavoring.

Cream sugar with shortening, add egg yolks, salt and rolled oats, add baking powder, beaten egg whites and flavoring; mix thoroughly. Drop on greased tins about half teaspoon to each macaroon allowing space for spreading. Bake about 10 minutes in moderate oven.

Molasses Cookies

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup hot water, with 1 tsp. soda, $\frac{1}{3}$ tsp. salt, $\frac{1}{3}$ tsp. ginger, and flour sufficient to roll out. These are much better if stirred stiff with spoon. Set in a cool place over night. Roll and bake.

—Mrs. J. E. Hathaway.

Molasses Cookies

1 cup sugar, 1 cup butter, 1 cup molasses, $\frac{3}{4}$ cup buttermilk, 3 tsp. soda, 1 tsp. ginger and other spices to suit the taste. Mix in the usual order, roll thin, cut, and bake.

—Mrs. D. L. Miller.

Phone 313

GEO. A. KEARNEY

SANITARY ENGINEER



1141 OAK AVENUE
EVANSTON, ILL.

A GOOD RECEIPT

For a comfortable home next winter: Buy your fuel of the NORTH SHORE COAL COMPANY.

Nothing but the best of selected fuels.

CHICAGO
Solvay Coke

*Less Ash
Greater Efficiency*



*Guaranteed
Satisfaction*

YARD, 1520 LYONS STREET
Phones: Evanston 1343; Wilmette 1400

NEIGHBORHOOD COOK BOOK

Ice Box Cookies

1 lb. butterine, except one small slice, 1 cup brown sugar, 1 cup white sugar, 3 eggs, 5 cups flour, 1 tsp. soda, 1 tsp. vanilla, 1 tsp. cinnamon, 1 cup black walnut meats, chopped.

Cream shortening and sugar, add eggs unbeaten, sift flour, add soda to first cup flour, sift again and add to mixture, then add remainder of flour and other ingredients. Knead, but do not roll. Put in dripping pan about 12 inches square. Let stand over night. In morning cut in 3 strips. Slice thin when ready to bake. The strips may be wrapped in waxed paper placed in ice box and baked as needed. Bake in ^{quite} moderate oven 5 minutes. They are supposed to be crisp. Do not keep in cake box. Makes 200 cookies.

—Mrs. H. B. Judson.

Ice Box Cookies

1 lb. butter, 3 eggs, 1 cup brown sugar, 1 cup white sugar, 1 tbsp. cinnamon, 5 cups flour, 1 scant tbsp. soda, $\frac{1}{4}$ lb. almonds.

Cream the butter, add the sugar, beaten eggs, cinnamon and soda mixed with the flour. Knead well, roll in one large roll or loaf. Let stand all night in ice box or cool place. In morning cut in thin slices and bake in ^{quite} moderate oven. Before baking place the almonds shaved in thin slices in a simple design on the cookies.

—Mrs. E. Duble.

NEIGHBORHOOD COOK BOOK

Chocolate Hermits

$\frac{1}{2}$ cup shortening, $\frac{2}{3}$ cup white sugar, 2 eggs, $\frac{1}{2}$ cup seeded raisins or currants, $\frac{1}{4}$ tsp. salt, 2 level tsp. baking powder, 2 cups flour, $\frac{1}{4}$ cup cocoa, 2 tbsp. hot water, 1 tsp. cinnamon.

Cream butter. Add sugar, eggs, raisins, flour in which baking powder, salt and cinnamon have been sifted. Add cocoa mixed in hot water. (More water may be needed.)

Drop from spoon onto greased pan and bake in moderate oven.

—Mrs. L. Ermil Butler.

Chocolate Cookies

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{3}{4}$ cup sour milk or cream, $\frac{1}{2}$ tsp. soda in milk, 3 squares melted chocolate, 2 cups flour, 1 cup nuts, 1 cup raisins, vanilla.

Mix in order given. Drop on buttered cookie sheet.

—Mrs. D. J. Bierwert.

Indians, (Chocolate Cookies)

$\frac{1}{2}$ cup butter, 2 squares bitter chocolate, large size; add 2 eggs well-beaten, $\frac{1}{2}$ cup flour, 1 cup sugar, 1 cup nuts. Spread about $\frac{3}{8}$ inch thick in square pan and bake slowly for 20 minutes. Cool and cut in large squares.

—Mrs. James H. Morey.

Sugar Cookies

1 cup butter, 1 cup sugar, 2 tsp. baking powder, 4 tbsp. milk, 2 eggs, 1 tsp. lemon juice. Flour to mix and roll thin.

—Mrs. Emil Nelson.

NEIGHBORHOOD COOK BOOK

Sugar Cookies

2 scant cups sugar, 1 cup lard, 1 cup sour milk, 1 tsp. soda, 1 level tsp. baking powder, 2 eggs, salt, flavoring, flour to make a soft dough. Roll rather thin. Cut and bake quickly.

—Mrs. J. D. Kindig.

Spice Cookies

1 cup syrup, 1 cup sugar. Let come to a boil and cool. 1 cup cream, 2 egg yolks, $\frac{1}{2}$ tsp. cloves, 2 tbsp. grated orange peel, pinch of salt, pinch of allspice, 1 heaping tsp. baking soda, dissolved in hot water, flour to roll, not too stiff.

—Mrs. C. U. Olson.

Spice Cake

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk or cold coffee, 1 tsp. baking powder, $1\frac{1}{4}$ cups flour, 1 cup raisins. Spices—cassia, cloves and nutmeg.

—Mrs. A. H. Graves.

Cream Cookies

1 cup sugar, 1 egg, $\frac{1}{4}$ tsp. salt, 1 cup sour cream, $\frac{1}{2}$ tsp. soda, dissolved in some cream, 1 tsp. baking powder, flour to make thick batter. Drop from teaspoon on greased tins.

—Mrs. I. P. Berry.

Vanilla Cookies

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 2 tbsp. milk, 2 tsp. vanilla, 1 tsp. baking powder, flour enough to make as soft as can be handled. Bake in hot oven.

—Mrs. U. G. Buck.

NEIGHBORHOOD COOK BOOK

Caramel Cookies

Mix $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup sugar, 2 eggs, 5 tbsp. sweet milk, a small tsp. salt, 2 cups rolled oats, 2 cups flour, 1 tsp. cinnamon, a pinch of cloves and $\frac{3}{4}$ tsp. of soda. Drop by bits on a baking pan.

—Mrs. F. C. Nilsson.

Date Strips

3 eggs well beaten, 1 cup sugar, 1 cup flour, 5 tbsp. hot water, 1 cup walnut meats, 1 cup chopped dates, 2 tsp. baking powder, $\frac{1}{2}$ tsp. cinnamon, pinch of salt.

Mix together in the order given; spread thinly in square pans. Bake in slow oven; cut in strips when done.

—Mrs. J. D. Kindig.

Date Bars

Beat 3 eggs into 1 cup of sugar and pinch of salt. Add $\frac{3}{4}$ cup flour, sifted with 1 tsp. baking powder, 1 tsp. vanilla, 1 package cut dates, 1 cup nuts. Bake $\frac{1}{2}$ hour, and cover with powdered sugar. Cut in bars.

—Mrs. Bruce W. Thayer.

Date Cookies

2 cups rolled oats, $2\frac{1}{2}$ cups flour, 1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup sour milk, 1 tsp. soda.

FILLING. 1 lb. dates, 1 cup brown sugar, 1 cup hot water; cook until smooth and thick. Roll the dough out quite thin, spread filling between two layers and bake in sheets in hot oven. When cool cut in squares.

—Mrs. C. B. Coon.

NEIGHBORHOOD COOK BOOK

Date Bars

1 lb. dates stoned and chopped, 1 tsp. soda sprinkled over the dates, then 1 cup boiling water poured over them. Let cool and drain; add to the dates. 1 cup sugar, $\frac{1}{3}$ cup creamed butter, 1 egg beaten. Then add $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup nut meats and the water drained from the dates. Mix all well together. Bake slowly 45 minutes in pan 7x12 inches. Cut in bars when cold.

—Mrs. G. F. Falley.

Date Sticks

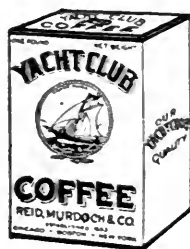
3 whole eggs, pinch salt, 1 cup granulated sugar, 1 cup flour, 1 tsp. baking powder. Cut up a package of dates and add 1 cup of chopped walnut meats. Put the dates in the flour and add eggs, slightly-beaten, and enough milk to moisten. Spread thin in dripping pan. Bake in slow oven, and powder with pulverized sugar. Cut while hot into strips.

—Mrs. H. McPherrin.

Filled Cookies

$\frac{1}{3}$ cup shortening, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup milk, 1 tsp. flavoring, $\frac{1}{2}$ tsp. salt, $3\frac{1}{2}$ cups flour and 4 tsp. baking powder.

Cream shortening; add sugar, beaten egg, milk and flavoring; add flour, salt and baking powder, which have been sifted together. Roll thin on slightly floured board and cut with cookie cutter. Place 1 tsp. of filling on each cookie, cover with another cookie, press edges together. Bake in moderate oven 12 to 15 minutes.



MONARCH



The only real competitor of the MONARCH line is the Housewife, who painstakingly puts up her own reserve table supplies.

But there come times when you are unable to procure the quality of raw materials which will satisfy. Then you can turn to MONARCH with full confidence that in using them, you will serve your family with a Trade Marked Brand of foods that compare in quality with your own home product.

Monarch Products You Should Know

Coffee, Cocoa, Tea, Catsup, Chili Sauce, Sweet Pickles, Preserves, Jelly, Mayonnaise Dressing, Thousand Island Dressing, Olive Oil, Peanut Butter, Tomatoes, Spinach, Asparagus, Corn, Peas, Beets, Pumpkin, Red Kidney Beans, Sliced Pineapple, Loganberries, Red Pitted Cherries, Grape Fruit Hearts, Sliced Peaches, Fruit Salad, Pears, Yellow Cling Peaches, Red Raspberries, Apricots, Crushed Pineapple.



QUALITY

REID, MURDOCH & CO.

Established 1853

Chicago—Boston—Pittsburgh
New York



NEIGHBORHOOD COOK BOOK

Fruit Cookies

2 cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{3}{4}$ cup sour milk, 1 tsp. soda in the milk, 1 tsp. baking powder (in enough flour to handle the dough), $\frac{1}{2}$ tsp. cloves, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ tsp. allspice and nutmeg. Roll and bake in hot oven. Raisins or currants or both may be used in these cookies. —Mrs. F. C. Nilsson.

Nut Cookies

1 cup brown sugar, 1 cup white sugar, 1 cup butter, 1 cup chopped nuts, $\frac{1}{4}$ cup hot water, $3\frac{1}{2}$ cups flour, 2 eggs, 1 tsp. soda, 1 tsp. salt, 1 tbsp. vanilla. Mix together, roll in loaf and let stand in ice box until morning. Then slice off and bake in moderate oven. —Mrs. Luella King.

Vanity

2 eggs well beaten, a pinch of salt, thicken with flour. Make quite stiff.

Roll very thin, cut in strips 1 inch wide, 3 inches long, fry in deep lard until brown. Sprinkle with powdered sugar before serving.

—Mrs. J. E. Hathaway.

“Brownies” Cookies

2 eggs (beaten), 1 cup ~~sugar~~ ^{sugar}, $\frac{1}{2}$ cup butter, melted with 2 squares Baker's Chocolate. Beat all together. Stir in 1 scant cup flour and 1 cup black walnut meats. Spread thin and bake quickly. Cut while hot into 2 inch strips, but do not remove cookies from pan until they are cool. —Mrs. J. C. Murley.

NEIGHBORHOOD COOK BOOK

Ginger Creams

1 egg, 1 scant cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup cold water, 1 tsp. soda, 1 tsp. ginger, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg, $\frac{1}{2}$ tsp. cloves, 2 cups flour, pinch of salt. Bake in square tins. When cold, cut in squares and ice.

—Mrs. Hunter Nethery.

Ginger Snaps

1 egg, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 1 cup lard and butter mixed, $\frac{1}{2}$ cup water or sour milk, 1 tbsp. soda dissolved in the water or milk, 1 tbsp. ginger, cinnamon and cloves together. Flour to make soft dough, unless milk is used, then make a stiff dough.

—Mrs. E. R. Pulliam.

Cocoanut Balls

1 lb. shredded cocoanut, 1 can Borden's condensed milk. Mix well with hands and form in balls. Put in greased pan and bake until brown.

—Mrs. Lorenzen.

Cocoanut Cookies

2 cups corn flakes, 1 cup dry cocoanut, 1 cup white sugar, whites of 2 eggs, (beaten very stiff); add 1 tsp. vanilla extract.

—Mrs. C. Malm.

Cocoanut Macaroons

1 egg well-beaten, $\frac{1}{2}$ cup sugar, $\frac{2}{3}$ cup cocoanut and 1 cup rolled oats. Make into small round cakes and bake in a quick oven until crisp.

—Mrs. W. C. Fort.

NEIGHBORHOOD COOK BOOK

Swedish Sprits Cookies

$\frac{1}{2}$ lb. butter, $\frac{2}{3}$ cup sugar, 3 egg yolks, 4 grated bitter almonds or almond extract, $2\frac{1}{2}$ cups flour.

Mix in the order given, shape in letter S with pastry tube. Bake in hot oven. —Mrs. C. U. Olson.

Spritzar

1 lb. butter, 1 cup sugar, 1 whole egg, 1 yolk, 10 bitter and 10 sweet almonds, $\frac{1}{4}$ tsp. baking powder, about $3\frac{1}{2}$ cups flour.

Put through a pastry tube and bake.

—Mrs. O. Carlson.

Sponge Drops

2 eggs, 1 cup sour cream, $\frac{1}{2}$ cup sour milk, 2 cups sugar, $1\frac{3}{4}$ tsp. soda, $3\frac{1}{2}$ cups flour, vanilla. Mix together, and drop by spoonfuls on greased pans.

—Mrs. W. L. Ball.

Jewish Cookies

3 eggs, $\frac{3}{4}$ cup granulated sugar, beat five minutes. 1 lb. dates and 1 cup walnut meats cut in pieces, 4 tbsp. flour, 1 tsp. vanilla, 1 tsp. baking powder.

Mix 1 tbsp. flour with the dates and nuts, rest of flour and baking powder together, add to the beaten sugar and eggs. Add flavoring and spread in square pans quite thin. Bake very slowly. Cut in squares and when cold sprinkle with powdered sugar.

—Mrs. G. C. Carnright.

NEIGHBORHOOD COOK BOOK

Marguerites

Use any boiled icing. $\frac{1}{2}$ lb. dates or raisins chopped fine, $\frac{1}{2}$ lb. walnuts, chopped; beat thoroughly in icing and spread between wafers or crackers.

—Mrs. G. A. Burton.

Marguerites

2 eggs, 1 cup brown sugar, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ tsp. baking powder, $\frac{1}{2}$ tsp. salt, 1 cup pecan nut meats broken in small pieces. Beat eggs slightly, add other ingredients, fill small buttered tins two-thirds full, and bake in moderate oven fifteen minutes.

—Mrs. C. U. Olson.

Lace Wafers

Beat 1 cup sugar with beaten yolks of 2 eggs, add beaten whites and 1 tsp. vanilla. Fold in 4 cups corn-flakes. Drop from spoon on inverted pan (unbuttered) and bake in slow oven. Remove with cake turner. Makes about 40.

—Mrs. J. W. Kassel.

Almond Shorts

1 pound butter, 1 cup brown sugar, 1 cup white sugar, 3 eggs, 5 cups flour, $\frac{1}{2}$ tsp. soda, 1 tsp. cinnamon, $\frac{1}{2}$ lb. almonds.

Cream butter and sugar, add eggs; sift flour with cinnamon and add gradually to mixture, blending well after each addition. Mix soda with a little hot water and add to mixture; add almonds whole. Shape in loaf and set in a cool place over night. Cut in slices and bake.

—Mrs. S. N. Gustafson.

NEIGHBORHOOD COOK BOOK

Rolled Oat Macaroons

1 cup sugar, 2 eggs, 1 tbsp. melted butter, 1 cup Sunsweet Prunes, washed, pitted and chopped, 2 cups rolled oats, 1 tsp. vanilla.

Beat eggs until light. Gradually add sugar, then remaining ingredients. Drop with teaspoon on greased cookie pans and bake in moderate oven until golden brown.

—Miss Alice Miller.

Frozen Dainties

1 cup brown sugar, 1 cup granulated sugar, 1 cup lard, 1 cup butter, 3 eggs, 3 cups flour, 1 tsp. each of salt, soda, and cloves, 1 cup chopped nuts, about 2½ cups flour to knead.

Roll to preferred size and place in ice box over night. In the morning slice and bake.

—Mr. Jos. Moore, Chef.

Shavings

3 eggs, weigh to the oz. very accurately, same weight of flour, butter and sugar. Drop on buttered pan and bake in moderate oven until light brown. While still hot, roll over mailing tube, covered with oiled paper, into cones.

—Mrs. Victor White.

Russian Rocks

1½ cup dark brown sugar, ½ cup butter, 1 cup raisins, 1 cup walnuts (chopped), 1 tsp. vanilla, 2 eggs, ½ cup milk, 3 cups flour, 1 tsp. soda. Mix soda and flour and sift three times. Drop from small spoon on greased pan.

—Mrs. C. H. Good.

NEIGHBORHOOD COOK BOOK

Molasses Drop Cakes

1½ cup butter, 1 cup sugar, 1 cup molasses, 1 cup cold water, 2 eggs beaten, 2 tsp. soda heaping, 1⅓ tsp. cloves, 1 tsp. cinnamon, 1 tsp. ginger heaping, 5 cups flour.

Dissolve soda in water and mix together in the order given. Drop from spoon into pan and bake.

—Mrs. Luella King.

Cheese Straws

4 tbsp. flour, 6 tbsp. cheese, 4 tbsp. butter, pinch salt, pinch of cayenne, 1 egg yolk.

Rub butter into flour, and add grated cheese, salt, and cayenne. Mix to a paste with egg yolk. Roll into eighth-inch thickness. Cut into narrow strips about 5 inches long, and bake in a hot oven 10 minutes.

—Mrs. Emil Nelson.

Brownies

1 cup sugar, ½ cup butter, 2 eggs, 2 squares of chocolate, pinch of salt, ½ tsp. vanilla, 1 cup flour, 1 cup walnuts. Cream butter and sugar; add eggs beaten light. Stir in melted chocolate and add salt, flour, walnuts and vanilla. Pour into square pan and bake 25 minutes. Cut into squares.

—Mrs. W. L. Ball.

Soft Ginger Cookies

1 cup N. O. molasses, 1 cup brown sugar, 1 cup shortening, 1 tbsp. ginger, 1 tbsp. soda, 1 cup boiling water, 4 cups flour, 3 eggs. Put molasses, sugar and

NEIGHBORHOOD COOK BOOK

shortening in bowl; add boiling water in which soda has been dissolved. Beat well, add flour and ginger, and beat again. Add well-beaten eggs (just 1 egg makes good cookies). Drop from tbsp. on cookie tin and bake in moderate oven. Makes 36 large cookies.

—Mrs. Sarah Swingle.

Ginger Bread

$\frac{2}{3}$ cup molasses, $\frac{1}{3}$ cup sugar, $\frac{1}{2}$ cup butter (fill cup with boiling water), 1 egg (beaten), $1\frac{3}{4}$ cup flour, 1 small tsp. soda, sifted in flour, $\frac{1}{2}$ tsp. each cinnamon and cloves, 1 tsp. ginger. Bake in sheet 30 minutes.

—Mrs. E. R. Pulliam.

Ginger Bread

$\frac{1}{3}$ cup butter, $\frac{2}{3}$ cup boiling water, 1 cup molasses, 1 egg, $2\frac{3}{4}$ cups flour, $1\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. salt, 1 tsp. cinnamon, 1 tsp. ginger, $\frac{1}{2}$ tsp. allspice or cloves. Mix dry ingredients. Put butter in cup and fill with water. Add molasses, egg well-beaten, then dry mixture. Bake in large shallow pan about 30 minutes.

—Mrs. M. Belle Woods.

Small Ginger Bread

$\frac{1}{4}$ cup shortening, $\frac{3}{4}$ cup sugar, 1 egg unbeaten, 1 tsp. soda, 1 cup buttermilk or sour milk (scant), $\frac{1}{2}$ cup molasses. Sift together 2 scant cups flour, 1 tsp. ginger, $\frac{1}{4}$ tsp. salt, spices to taste, and add to other mixture. Bake in slow oven, hot at first.

—Mrs. C. H. Hathaway.

Phone Evanston 5995

Ricklefs & Schuett Co.

Incorporated

Lighting Equipment



**606 DAVIS STREET
EVANSTON**

Phones

Superior } 1964
 } 1965

J. B. Noelle Company

**PAINTING :: FINISHING
DECORATING**



**864-8 NORTH FRANKLIN STREET
CHICAGO**

NEIGHBORHOOD COOK BOOK

Ginger Bread

1 cup sugar, $\frac{1}{2}$ cup lard or butter, $\frac{1}{2}$ cup molasses, 1 large tsp. soda dissolved in cup of hot water. $\frac{1}{2}$ tsp. ginger, 1 scant tsp. cinnamon, 1 tsp. allspice, 2 cups flour, or enough to make stiff batter; then break in 2 eggs and pinch of salt. Mix thoroughly.

—Mrs. A. G. Aepli.

Ginger Bread

1 egg, $\frac{1}{2}$ cup shortening, $\frac{2}{3}$ cup molasses, 1 tsp. ginger, 1 tsp. cinnamon, 2 tsp. soda, 1 cup boiling water, 2 cups flour. Mix as plain cake, adding flour last; looks very thin but it is all right.

—Mrs. A. W. Johnson.

Ginger Bread

1 cup white sugar, 1 cup N. O. molasses, 1 cup shortening, 1 cup sour milk (or cream), 4 cups flour, 2 tsp. soda, 2 tsp. ginger, 1 tsp. salt. Bake 30 minutes.

—Mrs. Geo. F. Tyson.

President McKinley's Favorite Ginger Bread

$1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups molasses, $\frac{3}{4}$ cup lard, 1 cup hot water, $1\frac{1}{2}$ tsp. soda, 1 tsp. salt, 2 heaping tsp. ginger, 1 tsp. baking powder. Enough flour to make very stiff (about 1 qt.). Just before placing in oven, drop in 3 eggs, one at a time unbeaten, and beat well into mixture. Bake slowly.

A large recipe: $\frac{1}{3}$ for ordinary use.

, —Mrs. F. A. Pontious.

NEIGHBORHOOD COOK BOOK

Soft Ginger Bread

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening, 1 cup N. O. molasses, $2\frac{1}{2}$ cups flour, 1 tsp. each of cinnamon, cloves, and ginger, 2 tsp. soda dissolved in 1 cup boiling water. Lastly, 2 well-beaten eggs.

—Mrs. Horace G. Smith.

Soft Ginger Bread

1 cup sugar, 1 cup molasses, $\frac{1}{2}$ cup shortening, 1 cup sour milk, 1 tbsp. ground ginger, $\frac{1}{2}$ tbsp. cinnamon, 2 eggs, 2 tsp. soda.

—Mrs. A. S. Roome.

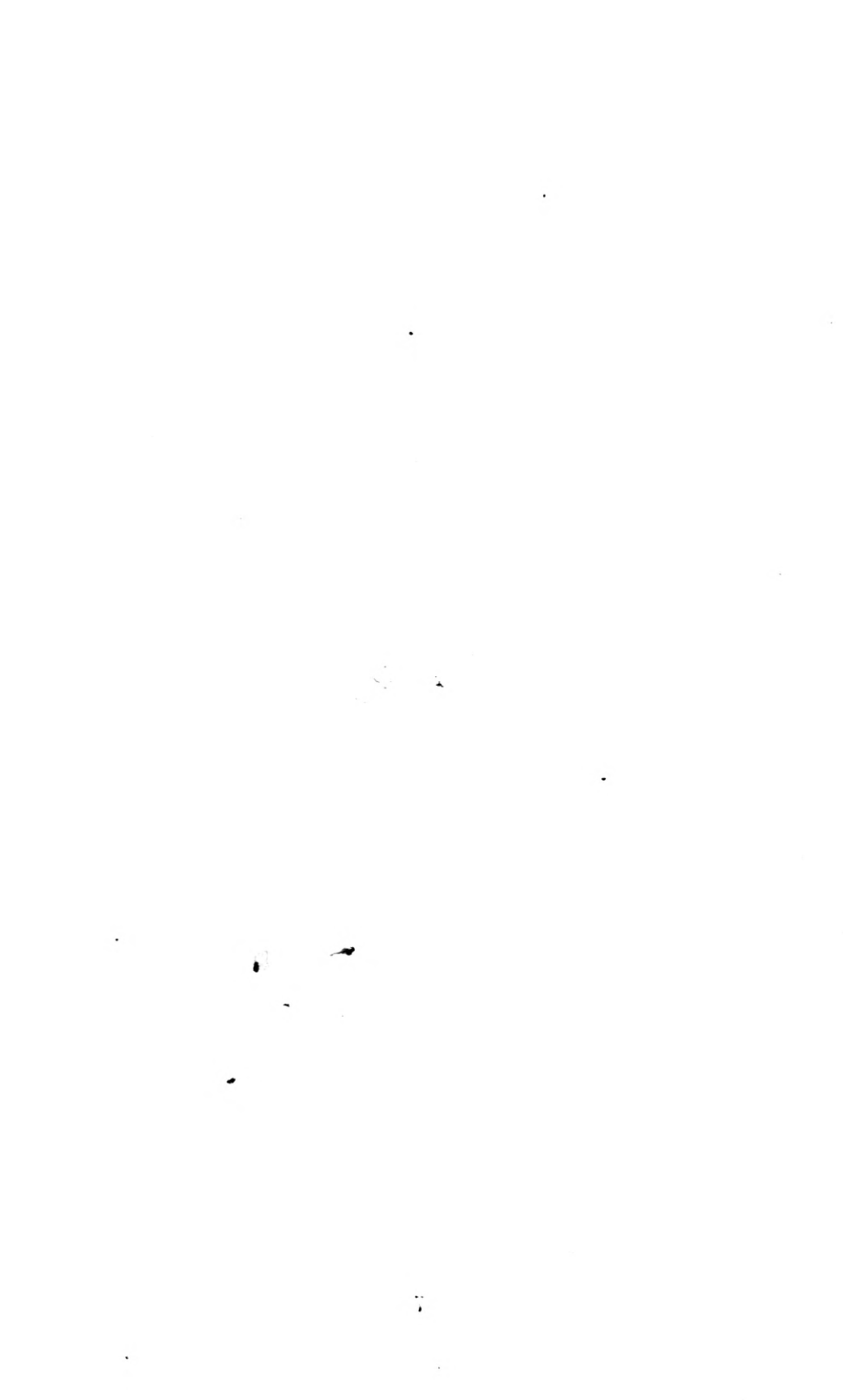
Soft Ginger Bread

Break 1 egg in a cup and fill with molasses. Add $\frac{1}{2}$ cup melted butter, 1 tsp. soda dissolved in $\frac{1}{2}$ cup sour milk, $1\frac{3}{4}$ cups flour, 1 tsp. cinnamon.

Bake in slow oven.

—Mrs. I. P. Berry.

Cakes



CAKES

Angel Cake

Sift together 4 times: $1\frac{1}{2}$ cups sugar, 1 cup flour, 1 tsp. cream of tartar. Stir into this the whites of 11 eggs thoroughly beaten. Flavor with $\frac{1}{2}$ tsp. rose extract. Bake 50 min. in a slow oven, and do not open oven for 30 min. Turn pan over rack and let cake remain for 1 hour.

—Mrs. W. B. Miller.

Angel Cake

Whites of 12 eggs, $1\frac{1}{4}$ cups granulated sugar, 1 cup Swans Down Cake Flour, 1 level tsp. cream of tartar, pinch of salt added to eggs before whipping, 1 tsp. vanilla. Sift, measure, and set aside sugar and flour; whip eggs to foam, add cream of tartar, and whip until very stiff. Fold in sugar and add vanilla, then fold in flour lightly. Bake in moderate oven 35 min.

—Ferne Leaf Olsen.

Angel Cake

Whites of 2 eggs, 1 cup sugar, 1 cup boiling milk, 2 tsp. baking powder, 1 cup flour, 1 tbsp. cornstarch. Sift sugar, flour, cornstarch, and baking powder together. Beat eggs to a foam and fold in gradually. Bake in a moderate oven.

—Mrs. Emma Munshaw, Lansing, Mich.

**Healthful
Reliable
Economical**



*When a recipe
says "baking powder"
it means*

ROYAL BAKING POWDER

Absolutely Pure

**Made from Cream of Tartar,
derived from grapes.**

NEIGHBORHOOD COOK BOOK

Prize Winning Angel Food Cake

Whites of 10 large or 11 small eggs, $1\frac{1}{3}$ cups granulated sugar, 1 cup sifted flour, 1 level tsp. cream of tartar, pinch of salt, 1 tsp. vanilla.

Whip eggs to a froth, add salt, cream of tartar and vanilla. Continue whipping until froth is stiff, then add sugar gradually. Fold in flour and bake in *very slow* oven 40 to 50 minutes. —Mrs. J. H. Taft.

Angel Food Cake

Whites of 11 eggs, pinch of salt, $\frac{1}{2}$ level tsp. cream of tartar, $\frac{1}{2}$ tsp. vanilla, $1\frac{1}{4}$ cups sugar, 1 cup pastry flour sifted 6 or 8 times. Beat whites to a foam. Add salt and cream of tartar and beat until you can turn bowl upside down. Then add vanilla and fold in gradually the well-sifted sugar and flour. Bake slowly for first 30 min. and turn up gas a little higher for last 15 min. Use ungreased pan. Flavor icing with almond extract. —Mrs. Hunter Nethery.

Angel Food Cake

$1\frac{1}{4}$ cups egg-whites, 1 tsp. cream of tartar, $1\frac{1}{2}$ cups fine granulated sugar (sifted), 1 cup Swansdown flour, sifted once, measured and sifted 4 times, $\frac{1}{4}$ tsp. salt, 1 tsp. extract.

Pour the egg whites on a large platter, add salt and beat with flat egg-beater until foamy. Add cream of tartar and continue beating until the eggs are stiff but not dry. Fold in the sugar, 1 tbsp. at a time. Add flavoring. Fold in the flour in the same manner as the sugar. Pour into an ungreased patent tin and bake in a slow oven 50 to 60 minutes, increasing heat slightly when cake is almost done. —Mrs. C. A. Bottorff.

NEIGHBORHOOD COOK BOOK

Apple Cake

1½ cups flour, 2 tsp. baking powder, 1 tbsp. sugar, pinch of salt, 2 tbsp. butter, milk to make a stiff batter. Place in pie tin and cover top with thick slices of apple. Cover with ¾ cup sugar, a little cinnamon and small bits of butter. Bake in a moderate oven 20 to 30 minutes.

—Mrs. Elizabeth Harvey.

Apple Cake

¼ cup butter, 1 cup sugar, 1 egg, 1½ cups flour, scant tsp. baking powder, 1 tbsp. warm water, ½ cup chopped nuts, ½ cup ground raisins, 1 cup chopped apple.

Bake in square tin. Put whipped cream on top and a cherry. Serves 8 people.

—Mrs. Don Crawford.

Apple Sauce Cake

1 large cup unsweetened apple sauce, 1 cup brown sugar, ½ cup lard or Crisco, yolk of 1 egg, 1 tsp. cinnamon, 1 tsp. allspice, 2 cups flour, sifted with 2 tsp. baking powder, 1 tsp. soda dissolved in warm water and put in the apple sauce. Bake in slow oven.

—Mrs. Edwin Price.

Apple Sauce Cake

~~1~~ cup butter, 1½ cups brown sugar, 1 cup unsweetened apple sauce, 1 tsp. each of cinnamon and nutmeg, ½ tsp. cloves, 1 cup raisins, 1 cup nuts, 2 cups flour, 1 tsp. soda dissolved in hot water. Bake in loaf, 40 minutes.

—Mrs. E. R. Pulliam.

NEIGHBORHOOD COOK BOOK

Apple or Peach Cake

1 cup sugar, 2 tbsp. butter, 3 eggs, $\frac{3}{4}$ cups milk (or $\frac{1}{2}$ cup water), 4 cups flour sifted with $3\frac{1}{2}$ tsp. baking powder, 1 tsp. vanilla.

Cream butter, add sugar slowly, then eggs beaten light, flour and milk alternately and extract. Beat thoroughly.

Pour into 4 cake pans, placing sliced apples or halved peaches on top. Sprinkle the apples with sugar and cinnamon, and the peaches with sugar.

—Mrs. Lorenzen.

Banana Cake

$\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup shortening, 2 eggs, 4 tbsp. sweet milk, 1 cup banana pulp, $1\frac{1}{2}$ tsp. soda, 1 cup chopped nut meats, flour.

Cream shortening. Add sugar and eggs well-beaten, then the milk and banana pulp. Mix and sift soda with a little flour.

Add to first mixture and continue adding sifted flour until a medium batter is obtained. Bake in moderate oven until brown or about 35 minutes.

—Mrs. G. W. Heavener.

Banana Cake

$1\frac{1}{2}$ cups sugar, pinch of salt, 3 tbsp. shortening, 1 cup mashed bananas, 2 eggs, 5 tbsp. sour milk in which 1 tsp. soda has been dissolved, $1\frac{1}{2}$ cups flour.

—Mrs. Bliss Langill.

NEIGHBORHOOD COOK BOOK

Blueberry Cake

$\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{2}$ cup milk, $1\frac{2}{3}$ cups flour, 1 tsp. baking powder, $\frac{1}{2}$ pt. blueberries.

—Mrs. I. P. Berry.

Blueberry Cake

$1\frac{1}{4}$ cups sugar, $\frac{1}{4}$ cup butter, 2 eggs beaten separately, $1\frac{1}{4}$ cups milk, flour enough to make a stiff batter, 3 tsp. baking powder, 2 cups blueberries. Serve hot with butter.

—Mrs. A. A. Kendall.

Buttermilk Cake

$1\frac{1}{2}$ cups buttermilk, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, 1 cup chopped raisins, 1 cup currants, 1 cup English walnuts cut fine, $3\frac{1}{2}$ cups flour, 2 tsp. baking soda, $\frac{1}{2}$ tsp. cloves, $\frac{1}{2}$ tsp. cinnamon. Bake in loaf.

—Miss Eleanor L. Bryant.

Burnt Sugar Cake

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, beaten yolks of 3 eggs, $1\frac{1}{2}$ cups flour. Beat 5 minutes, add 4 tsp. burnt sugar, 2 tsp. baking powder, 1 cup flour, vanilla, and the whites of 3 eggs folded in slowly. Bake in either layer or loaf. Cover with boiled white icing. *1 cup warm water*

To Make Burnt Sugar

Burn $\frac{1}{2}$ cup sugar, and then dissolve with $\frac{1}{4}$ cup water.

—Mrs. C. J. Preston.

NEIGHBORHOOD COOK BOOK

Chocolate Layer Cake

1 cup lard (or butter) creamed with 1 cup sugar, 2 eggs well-beaten, 1 tsp. soda in $\frac{3}{4}$ cup thick sour milk, $1\frac{1}{4}$ heaping cups flour, with $\frac{1}{2}$ tsp. baking powder, $1\frac{1}{2}$ squares chocolate dissolved in $\frac{1}{2}$ cup hot water.

Bake in layers 20 minutes in moderate oven.

Cover with chocolate or white frosting.

—Mrs. L. Shellberg.

Chocolate Cake

$\frac{1}{2}$ cup brown sugar (or white), $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup grated chocolate or 2 heaping tbsp. cocoa.

Boil and when tepid, add to the following:

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{2}{3}$ cup milk (sweet or sour), 1 tsp. soda sifted in 2 cups flour, 1 tsp. vanilla.

—Mrs. Luella King.

Chocolate Nut Cake

Melt 4 squares of Baker's chocolate and add $\frac{2}{3}$ cup brown sugar, 1 cup milk, 1 egg yolk, well beaten. Cook until smooth. Cream $\frac{1}{3}$ cup butter with 1 cup brown sugar, 2 egg yolks (well-beaten), pinch of salt and flavoring, $\frac{1}{2}$ cup sour milk in which 1 tsp. soda has been dissolved, 2 cups flour with 1 tsp. baking powder, $\frac{1}{2}$ cup chopped nuts. To this add the chocolate mixture and fold in the well-beaten whites of the 3 eggs. Bake in flat pan 35 min.

—Mrs. W. Mung.

Repairing of All Kinds of Heating Apparatus
A Specialty

LECHNER HEATING CO.

Heating and Sheet Metal Work

1716 ASHLAND AVENUE

Phone 1814

EVANSTON, ILL.

Phone 4676

W. H. BLACKER

**MASON CONTRACTOR
AND CEMENT WORK**

Chimney and Mantle Work a Specialty

**1206 MONROE STREET
EVANSTON, ILL.**

WEISE BROTHERS

Manufacturers of

**SASH DOORS FRAMES
INTERIOR FINISH AND STAIRS**

1124-1132 DODGE AVENUE

Telephone 697

EVANSTON, ILL.

Come to Evanston's most exclusive Hotel for service
unexcelled both in rooms and cafe.

EVANSTON HOTEL

Cor. **MAIN STREET** and **FOREST AVENUE**

Tel. E. 5000

L. H. FIELD, Mgr.

NEIGHBORHOOD COOK BOOK

Chocolate Fudge Cake

1 cup sugar, $\frac{1}{2}$ cup butter, a little salt, 2 tbsp. cocoa, 1 level tsp. soda dissolved in $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ tsp. baking powder sifted in $1\frac{1}{2}$ cup flour.

After mixing well, add $\frac{1}{4}$ cup hot water (more if necessary to make dough very thin). Bake in shallow pan. When cold, split and fill with the following:

Filling: 1 cup sugar, 1 tbsp. cocoa, 1 cup hot water, large piece of butter and a pinch of salt.

Boil and thicken with 1 heaping tbsp. cornstarch dissolved in a little cold water, 1 tsp. vanilla.

—Mrs. L. Harvey.

Chocolate Caramel Cake

Part 1— $\frac{1}{2}$ cake Baker's chocolate shaved fine, 1 cup sugar, $\frac{1}{2}$ cup sweet milk, yolk of 1 egg.

Boil until it thickens and cool.

Part 2—1 cup sugar, $\frac{1}{2}$ cup butter (scant), 2 eggs, 1 cup milk, 2 cups flour, 2 tsp. baking powder, 2 tsp. vanilla.

Before adding flour, stir in the cooked chocolate.

Eggless Chocolate Cake

$\frac{1}{2}$ cup butter (or shortening), 1 cup sugar, 1 cup sour milk, 1 tsp. soda, $\frac{1}{4}$ tsp. salt, 2 cups flour, 2 tbsp. cocoa, 1 tsp. vanilla.

Cream butter and sugar. Sift salt, soda and cocoa with flour, add to mixture alternately with sour milk. Bake in a moderate oven.

—Mrs. W. V. Turner.

NEIGHBORHOOD COOK BOOK

Cocoa Cake

1 egg, 1 cup sugar, $\frac{1}{3}$ cup melted butter, 1 cup sour milk in which $\frac{1}{2}$ tsp. soda has been dissolved, $1\frac{1}{2}$ cups flour sifted with 2 tbsp. cocoa and $\frac{1}{2}$ tsp. baking powder, 1 tsp. vanilla.

Beat egg until light, add sugar and beat again. Then add melted butter, milk, flour and flavoring.

—Mrs. S. I. Koogle.

Cocoa Cake With Marshmallow Filling

1 cup sugar, 3 tbsp. melted butter, 1 egg, 1 cup sour milk in which $\frac{1}{2}$ tsp. soda has been dissolved, $1\frac{1}{2}$ cups flour sifted with $\frac{1}{2}$ tsp. baking powder and 2 tbsp. cocoa, pinch cinnamon, 1 tsp. vanilla.

Cream sugar and butter, add egg, milk and flour. Bake 15 minutes.

Filling

Boil 1 cup water, 1 cup brown sugar and 1 cup white sugar until it threads. Pour into beaten whites of 2 eggs stirring constantly. Add $\frac{1}{4}$ lb. marshmallows and boil a few minutes. Cool before spreading over cake.

—Mrs. W. A. Brodkorb.

Cocoa Cake

1 tbsp. butter, 1 cup sugar, 1 egg, $\frac{1}{4}$ cup sour cream, 1 tsp. soda, 1 tbsp. cocoa dissolved in hot water, 1 tsp. vanilla, 1 large cup flour, $\frac{1}{2}$ cup boiling water, added last.

—Mrs. H. R. Putnam.

NEIGHBORHOOD COOK BOOK

Cake Without Eggs or Butter

Boil for 20 minutes the following: 2 cups water, 1 tbsp. lard, $\frac{1}{2}$ tsp. salt, 1 cup raisins, 1 cup currants, 1 tsp. each of nutmeg, cinnamon and allspice. Let cool and add 3 cups of flour. Dissolve 1 tsp. baking powder in 2 tsp. lukewarm water and add, stirring well. Bake for 1 hour or more in slow oven.

—Mrs. Thomas Savage.

Cream Cake

3 eggs, 1 cup sugar, 3 tbsp. water, $1\frac{1}{2}$ cups flour, 2 tsp. baking powder. Bake in jelly cake pans.

CREAM: 1 pt. milk, 1 egg, $1\frac{1}{2}$ tbsp. cornstarch, 2 tbsp. sugar. Add chocolate to cream if desired.

—Mrs. Hu Maxwell.

Cherry Cake

$1\frac{1}{4}$ cups sugar, $\frac{3}{4}$ cup butter, 1 tsp. soda dissolved in 1 cup sour milk, yolks of 3 eggs, 1 tsp. cinnamon, 2 cups flour, 1 cup of canned cherries (drained).

—Mrs. I. P. Berry.

Crumb Cake

2 cups flour, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter. Crumb together as for biscuits. Take out $\frac{1}{2}$ cup to cover top of cake when ready for the oven. To remainder add 2 tsp. baking powder, 2 eggs well-beaten, $\frac{3}{4}$ cup sweet milk. This cake requires no icing.

—Mrs. C. M. Munson.

NEIGHBORHOOD COOK BOOK

Canada War Cake

2 cups brown sugar, 2 cups hot water, 2 tsp. lard, 1 tsp. salt, 1 tsp. cloves, 1 tsp. cinnamon, 1 pkge. raisins.

Boil all for 5 minutes. When cool, add 1 tsp. soda dissolved in hot water, and 3 cups flour. Bake in 2 loaves—45 minutes.

—Mrs. Bliss Langill.

Date Cake

To 1 pkg. of dates (cut in pieces), add 1 cup of hot water, with one tsp. soda, and let cool. Cream 1 cup sugar, 1 tbsp. butter, 1 egg. Add date mixture to cream mixture and $1\frac{1}{2}$ cups of flour with 1 tsp. baking powder, then 1 cup nuts, salt and vanilla.

Ice with the following: Boil 2 tbsp. cream with 1 tbsp. butter, and thicken while hot with pulverized sugar.

—Mrs. G. C. Carnright.

Date Cake

1 box dates, seeded, 1 cup boiling water, 1 tsp. soda, heaping. Cut the seeded dates in pieces. Mix the boiling water with the soda and pour over the dates; let stand until the second part is ready. Second part: 1 cup sugar, 1 tbsp. butter, large, $\frac{3}{4}$ cup nut meats, 1 tsp. baking powder, 1 egg, vanilla, 2 cups flour.

Cream sugar, eggs, and butter; then pour in the first part, also the nut meats, flour, vanilla and baking powder. Bake slowly. Cut in squares. Serve with a spoon of whipped cream and a cherry on top or cut in strips and roll in powdered sugar.

—Mrs. Leslie Stewart.

NEIGHBORHOOD COOK BOOK

Date Cake

1 pkg. dates, 2 tbsp. butter, 1 tsp. soda. Pour 1 cup boiling water over this and let cool. Then add, 1 pinch salt, 1 cup sugar, 2 eggs (well-beaten), 2 cups flour, $\frac{1}{2}$ cup nut meats.

Bake in slow oven in layers or loaf.

—Mrs. A. Wagner.

Date and Nut Cake

Mix: 1 cup sugar, 2 tbsp. butter, 1 egg, pinch of salt. Cut in small pieces, 1 pkg. dates and add 1 cup boiling water and 1 tsp. soda. Let cool and add to butter mixture. Then add $1\frac{1}{2}$ cups of flour, 1 cup chopped walnut meats and $\frac{1}{2}$ tsp. vanilla.

Bake 30 minutes in 2 layers or sheet cake. Use chocolate filling. Cut into squares and top with whipped cream.

—Mrs. Rohland Petterson.

Date and Nut Cake

Cut one package of dates in small pieces; add one cup hot water and 1 tsp. baking soda. Let stand until luke-warm.

Cream 1 cup sugar and 1 tbsp. butter and add 1 egg. Then add dates and water, $1\frac{1}{2}$ cups flour and 1 tsp. baking powder.

Add $\frac{1}{2}$ cup chopped nuts.

—Mrs. R. Seefurth.

YOU will always find what you are looking for
at **SCHIMBERG'S** at the right price.

SCHIMBERG'S

521 MAIN STREET

Tel. 1246

DRY GOODS and LADIES READY TO WEAR

S. P. GERDL

GROCERIES

—

MEATS

511-13 MAIN STREET

Phone 6774

922 DAVIS STREET

Phone 1917

1908 CENTRAL—Phone 3750

Food Products of Quality

N. K. WELTER

FLORIST

523 MAIN STREET

Phone 879

EVANSTON, ILL.

Members of F. T. D. Service

J. A. RUST

Established 1873

J. E. RUST

Swezey Dumb Waiter Co.

(Not Inc.)

Manufacturers of

SWEZEY'S IMPROVED DUMB WAITER

for Hospitals, Restaurants and Dwellings

6611 WENTWORTH AVENUE

Telephone: Englewood 4336

CHICAGO

NEIGHBORHOOD COOK BOOK

Devil's Food Cake

2 cups granulated sugar, 4 eggs, 2 squares Baker's chocolate (grated), 3 tsp. baking powder, 2 cups flour, $\frac{3}{4}$ cup Crisco, 1 cup hot mashed potatoes, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ cup milk, 1 cup nut meats.

Cream together sugar and Crisco. Add the beaten yolks of the eggs. Stir in the mashed potatoes, grated chocolate and nut meats. Sift together the flour, nutmeg and cinnamon and stir in alternately with the milk. Beat thoroughly and fold in the beaten whites of eggs. Makes a large cake. —Mrs. Emil Nelson.

Devil's Food Cake

1 cup sugar, 2 tbsp. shortening, 2 eggs, $\frac{1}{2}$ cup milk, (sweet or sour), 4 tsp. cocoa, $\frac{1}{2}$ cup boiling water, $1\frac{1}{2}$ cups flour, 1 tsp. soda, $\frac{1}{2}$ tsp. baking powder, 1 tsp. vanilla.

Cream the butter and the sugar, add eggs and milk, in which soda has been dissolved. Add the baking powder to the flour and mix.

Dissolve cocoa in boiling water and add to the above mixture. Flavor with vanilla. Bake in layers or flat pan. Top with boiled icing.

—Mrs. Hunter Nethery.

Devil's Food Cake

1 cup sugar and 2 tbsp. butter (creamed well), 1 egg, (beaten very light), 2 tbsp. cocoa, 1 cup sour milk in which 1 tsp. soda has been dissolved, $1\frac{1}{2}$ cups flour sifted with 1 tsp. Royal Baking Powder, 1 tsp. vanilla. Beat thoroughly and bake in 2 layers.

—Mrs. Cyrus Good.

NEIGHBORHOOD COOK BOOK

Economical Devil's Food Cake

Break 1 egg into dish, add 1 cup sugar, 1 tbsp. butter, 2 tbsp. cocoa, 1 tsp. soda, $\frac{1}{4}$ tsp. salt and stir well. Then add 1 cup sour milk, $1\frac{1}{2}$ cups flour and flavor with vanilla.

Icing

1 egg, 1 cup sugar, 1 tbsp. cocoa, $\frac{1}{2}$ tbsp. butter, $\frac{1}{2}$ cup milk.

Cook until thick, stirring constantly. Beat until cool and spread over cake. —Mrs. G. C. Pierce.

Devil's Food Cake

1 cup sugar, 1 tbsp. butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 tsp. soda (in milk), $1\frac{1}{2}$ cups flour, 1 square chocolate (melted).

Cream the butter and sugar, add the eggs and cream again. Stir in the milk and flour alternately. Add the chocolate, pour into buttered pans and bake in moderate oven.

FILLING:—1 cup raisins, chopped fine, 1 small cup sugar, $\frac{1}{2}$ cup water. Cook until thick. Then add $\frac{1}{2}$ cup walnuts (chopped fine). Spread between layers and top with powd. sugar and butter icing.

—Mrs. Bliss Langill.

Poor Man's Devil's Food Cake

1 egg, 1 cup light brown sugar, 1 heaping tbsp. butter, salt, 1 cup sour milk, in which 1 level tsp. soda has been dissolved, 2 cups flour sifted with 2 tsp. baking powder, $\frac{1}{4}$ cake Baker's bitter chocolate cooked until thick in a little water.

Cream butter and sugar, and well-beaten eggs, milk, flour and chocolate. —Mrs. G. C. Carnright.

NEIGHBORHOOD COOK BOOK

An Eggless, Butterless, Devil's Food Cake

Cream $1\frac{1}{2}$ cups of brown sugar and $\frac{1}{2}$ cup of lard. Add $\frac{1}{2}$ cup of grated chocolate, dissolved in $\frac{1}{2}$ cup of boiling water, and 1 tsp. of soda in $\frac{1}{2}$ cup of sour milk.

Sift together $1\frac{3}{4}$ cups of flour, $\frac{1}{2}$ cup of corn-starch, $\frac{1}{2}$ tsp. each of cinnamon and cloves. Add to creamed mixture and bake.

—Mrs. C. A. Klein.

First Cake

(Named because it is a good recipe to teach a child. It does not fail.)

1 cup sugar, 1 tbsp. lard (rounded), 1 egg and 1 yolk, 1 cup milk, 2 rounded tbsp. cocoa, 1 tsp. soda, 1 rounded cup of flour, vanilla and salt.

White Icing

$\frac{7}{8}$ cup sugar, 3 tbsp. cold water, 1 unbeaten egg white.

Mix, put into a double boiler over boiling water and beat for 7 minutes with a dover beater. Take from fire and beat until thick.

—Mrs. J. C. Murley.

Favorite Cake

(A cake baked after this recipe won a price of \$1,000.)

$\frac{1}{2}$ cup butter, 2 cups sugar, 3 eggs, 1 cup milk, 2 tsp. cocoa, 1 tsp. cinnamon, $2\frac{1}{2}$ cups flour sifted with 2 tsp. baking powder.

—Mrs. V. A. Beckman.

NEIGHBORHOOD COOK BOOK

Feather Cake

3 eggs well-beaten, add 1 cup sugar and beat again. Sift 1 cup flour with 1 tsp. baking powder and add a little at a time. Heat $\frac{1}{2}$ cup milk and 1 tsp. butter to boiling point and add hot to other mixture. Bake in ungreased pan 20 minutes. Have oven very hot at first.

—Miss Mattie Nelson.

Fruit Cake

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sour milk, 1 tsp. soda, 2 cups flour, spices and fruit.

—Mrs. I. P. Berry.

Fruit Cake

Cream 1 cup butter, add 2 cups sugar, then 4 eggs beaten light, 1 level tsp. soda dissolved in 1 cup sour milk. Sift 3 cups flour, 1 tsp. each of cloves, cinnamon, and nutmeg, 1 cup each of raisins, currants, dates, and figs, $\frac{1}{4}$ cup citron. Soak raisins in hot water over night. Beat all well and bake 1 hour.

—Mrs. Woodruff.

Fudge Mocha Cake

$\frac{1}{2}$ cup milk, 2 eggs, 3 tbsp. cocoa, 1 cup sugar, 3 tbsp. butter or substitute, 1 tsp. vanilla, $1\frac{1}{2}$ cups pastry flour, $1\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ cup milk, additional.

Scald $\frac{1}{2}$ cup milk and pour it over the beaten egg yolks. Cook in double boiler until mixture thickens like custard. Add sugar and butter, stir thoroughly, add vanilla, flour and baking powder, then the additional milk. Fold in the stiffly-beaten egg whites. Bake in moderate oven about 40 minutes, frost with mocha frosting, sprinkle with finely-chopped nut meats.

NEIGHBORHOOD COOK BOOK

Graham Cracker Cake

1½ cups sugar, 2½ tbsp. butter, 2 eggs, 1 cup graham cracker crumbs, 1 cup sweet milk, 1½ cups flour, 3 tsp. baking powder. Cream butter and sugar, add eggs well-beaten, then cracker crumbs and milk. Sift baking powder in flour, and mix all together. Bake in layers.

FILLING: 3 tbsp. sugar, 1½ tbsp. flour, a little salt, 1 egg well-beaten, 1 cup milk, 1 tbsp. butter. Mix all together and cook in double boiler until creamed.

—Mrs. U. G. Buck.

Graham Cracker Cake

½ cup butter, 3 eggs, 1 cup sugar, ¾ cup milk, 20 Graham crackers (rolled fine), 1 tsp. baking powder.

Cream butter and sugar, add well-beaten yolks, then Graham crackers sifted with baking powder. Fold in the well-beaten whites. Use whipped cream for filling.

—Mrs. A. G. Aepli.

Grandmother's English Plum Cake

Beat ½ lb. butter to a cream. Add gradually 1 lb. granulated sugar and when very light, add 4 eggs well beaten. Dissolve 1 tsp. soda in 2 tbsp. warm water; add to this 1 cup molasses. Mix all together. Stir in ½ pint lukewarm strong black coffee, 3 cups flour, 1 tsp. allspice, ¼ tsp. cloves, 2 tsp. cinnamon and 1 nutmeg (grated). Beat thoroughly and add the following fruit, chopped and floured: 2 lbs. raisins, 1 lb. currants, ½ lb. citron. Bake 2½ hours in fruit cake pan which has been lined with wax paper.

—Mrs. Thomas Savage.

Telephone 503
Residence Phone 2424

Superintendent's
Residence Phone 2295

M. L. O'MALIA

PLUMBING AND HEATING CONTRACTOR

924 CHICAGO AVENUE

EVANSTON, ILL.

Telephone 957

HENRY HULTEEN

CONTRACTOR AND BUILDER

1120 ELMWOOD AVENUE
Evanston, Ill.

Established March 4, 1896

GEORGE H. CRAIN

REAL ESTATE

Telephone 637
716 MAIN STREET

Res. Telephone 799
EVANSTON, ILL.

PHONE EVANSTON 673

FOR

YOUR DRUG WANTS

WASHINGTON PHARMACY

Quality and Service — Prompt Delivery
C. H. ANDERSON, Prop.

701 WASHINGTON ST.

EVANSTON, ILL.

Telephones Evanston 673 and 674

NEIGHBORHOOD COOK BOOK

Huckleberry Cake

Beat 1 cup butter and 2 cups sugar together until light. Then add $\frac{1}{2}$ cup milk, 4 eggs beaten separately, 1 tsp. each of nutmeg and cinnamon, 2 tsp. baking powder sifted into the flour. Mix 1 qt. huckleberries with some flour, and add last; be careful not to mash them. Pour into buttered pan 1 inch thick; dust with sugar and bake. It is better the day after baking.

—Mrs. M. C. Collins.

Ice Box Cake

1 medium sponge cake, or 2 dozen lady fingers, $1\frac{1}{2}$ cakes sweet chocolate, 3 tbsp. sugar, 3 tbsp. water, 4 egg yolks, 4 egg whites, 1 tsp. vanilla, $\frac{1}{2}$ pint whipping cream.

Cut cake in strips if sponge cake is used and line bottom and sides of deep pan, first lining with wax paper. Melt the chocolate in double boiler, add sugar, water and beaten egg yolks. Cook until smooth, stirring constantly. When cool, add the well-beaten egg whites. Pour one half of this filling over the pieces of sponge cake. Add another layer of cake, pour over it rest of chocolate filling and cover with more sponge cake. Place in ice box for 12 hours or more. When ready to serve, turn out on plate and cover with whipped cream, sweetened with $\frac{1}{4}$ cup powdered sugar and $\frac{1}{2}$ tsp. vanilla.

—Mrs. W. F. Struebing.

Ice Box Cake

1 dozen Lady Fingers or Sponge Cake, 2 cakes of German Sweet Chocolate (large size), 4 eggs, 3 tbsp. powd. sugar, 2 tbsp. hot water, 1 tsp. vanilla. Melt

NEIGHBORHOOD COOK BOOK

chocolate, add water and sugar, and the beaten yolks of eggs, fold in the beaten whites. Line a pan with wax paper and place a layer of Lady Fingers, then chocolate mixture; add another layer of Lady Fingers, again covering with chocolate. Set in ice box 24 hrs. and when ready to serve turn out of pan and slice.

—Mrs. Ella Scovill.

Ice Box Cake

3 doz. lady fingers, $\frac{1}{2}$ lb. unsalted butter, 1 cup sugar, 2 eggs, 1 lemon, $\frac{1}{2}$ pint whipped cream.

Cream the butter and sugar, add the eggs, and cream again. Then add the juice and grated rind of the lemon, and cream altogether. Place a layer of lady fingers in a square pan or dish, spread with the filling, then another layer and cover with filling. Set in ice box at least 24 hours. Serve with whipped cream.

—Mrs. C. A. Klein.

Ice Box Cake

4 doz. Lady Fingers, 1 lb. German Sweet Chocolate, $\frac{1}{2}$ cup sugar, 4 eggs, 15 tbsp. water.

Place the chocolate and water in double boiler until melted. Pour over the beaten egg yolks, (into which the sugar has been mixed) and fold in the beaten whites. Beat quickly—return to double boiler and allow to thicken. Butter the pan, put in layer of Lady Fingers, then the custard, and so on until used. Serve with whipped cream. Serves 12.

—Mrs. M. Smurr.

NEIGHBORHOOD COOK BOOK

Jam Cake

1 cup sugar, $\frac{3}{4}$ cup butter, 2 tsp. cocoa, $\frac{1}{2}$ tsp. nutmeg, 2 cups flour, 1 cup of any jam, 5 eggs well-beaten, 1 tsp. soda dissolved in 3 tbsp. sour milk.

Good way to use up left-over jam.

—Mrs. Margie Moore.

Joe Cake

Cream thoroughly 1 cup butter with 2 cups sugar. Add 4 well-beaten eggs, 1 tsp. flavoring, $1\frac{1}{2}$ cups milk, 5 cups flour, 4 tsp. baking powder, sifted with flour 3 times. This makes a very large cake.

—Mr. Jos. Moore, Chef.

Kiss Cake

Beat the whites of 6 eggs to a froth and add slowly 1 cup granulated sugar. Beat 15 minutes and add 1 tbsp. vinegar, a pinch of cream of tartar and beat 15 minutes more. Put in buttered angel cake pan and bake 50 minutes in slow oven. Great care must be taken that oven is not too hot.

When cold, fill center with 1 cup fresh strawberries or peaches, cover with whipped cream and serve. Will serve 8 people.

—Mrs. M. V. Smurr.

Lady Baltimore Cake

1 cup sugar, $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup cold water, 2 cups flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. vanilla, 3 whites of eggs.

Cream butter and sugar, beat in alternately, the water and flour sifted with baking powder. Fold in the well-beaten whites.

NEIGHBORHOOD COOK BOOK

Filling

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, 1 cup nut meats, $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ cup raisins. Heat in double boiler until thick.

Icing

Boil until it threads, $\frac{3}{4}$ cup sugar and $\frac{1}{3}$ cup water. Pour slowly over the well-beaten white of 1 egg. Flavor with vanilla.

—Mrs. G. F. Falley.

Marble Cake

White part: $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup sweet milk, 1 cup flour, whites of 2 eggs, 1 tsp. baking powder.

Dark part: $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ cup sweet milk, $1\frac{1}{4}$ cups flour, yolks of 2 eggs, 1 large tsp. baking powder, $\frac{1}{2}$ tsp. each of cloves, cinnamon and nutmeg. Mix 2 parts separately, beat until very light, place in baking pan a spoonful at a time, having the light and dark alternate. This cake will keep a long time.

—Mrs. J. C. Carter.

Molasses Sponge Cake

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 1 egg, $\frac{1}{2}$ cup part lard and part butter, 1 level tsp. soda dissolved in 2 tsp. water, 1 large tsp. cinnamon, 1 large tsp. ginger, 2 cups. flour, $\frac{1}{2}$ cup boiling water.

Beat sugar and shortening. Add egg, then other ingredients, and lastly add $\frac{1}{2}$ cup boiling water. Serve hot with whipped cream or hot sauce, or, split and fill with marshmallows. Return to oven to melt marshmallows, then use whipped cream on top.

—Mrs. McPherrin.

NEIGHBORHOOD COOK BOOK

Neverfail Chocolate Cake

2 squares chocolate, 2 level tbsp. oil or fat. Place together and dissolve over steam. Beat 1 egg, add 1 cup sugar, and blend well. Then $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ tsp. salt, 1 tsp. vanilla. Add 1 cup sweet milk, with 1 tsp. soda dissolved in it. Fold in the dissolved chocolate and bake in a moderate oven.

—Mrs. H. G. Conger.

Norwegian Sand Cake

$\frac{3}{4}$ lb. butter beaten until white, $\frac{1}{2}$ lb. sugar, 3 whole eggs and 2 whites, grated peel of $\frac{1}{2}$ lemon, $\frac{3}{4}$ lb. potato flour, vanilla. Bake in good warm oven $1\frac{1}{2}$ hour.

—Mrs. W. E. Foster.

Nut Cakes

1 egg, 1 cup brown sugar, pinch of salt, $\frac{1}{4}$ tsp. soda, 5 level tbsp. flour, 1 cup black walnuts, butternuts, or any other good nut meats.

Mix in order given, sifting soda with flour. Bake 20 minutes in slow oven.

—Mrs. J. H. Taft.

One Egg Cake

Sift together 3 times, 2 cups flour, 2 tsp. baking powder, 1 cup sugar and a pinch of salt. Add: 1 cup milk, 1 egg, 2 tbsp. shortening and flavoring.

—Mrs. D. L. Miller.

Orange Cake

Cream $\frac{1}{2}$ cup butter, 1 cup sugar; add yolks of 2 eggs (beaten), 1 cup milk, 2 cups flour, 2 heaping tsp. baking powder, vanilla.

Phone 2132

ROYAL DRY GOODS STORE

718 MAIN STREET

Our goods are carefully bought, the prices carefully adjusted and your every want carefully anticipated and cared for.

You therefore are assured of getting the best quality and the fullest measure of satisfaction.

Phones 1967 and 2886.

GENERAL CORDS

GOODRICH SOLIDS

—VULCANIZING—

LEONARD E. STARKEL

TIRE ENGINEER

QUALITY TIRE SHOP, 1942 Asbury Avenue

Corner West Railroad

Phone Evanston 6272

EVANSTON, ILL.

LANDSCAPE SERVICE

SOIL — CLAY — COMPOST — MANURE

Tree trimming, spraying and cavity work

Full line of Perennials, trees, shrubs and evergreens

Imp. Novelty

Roses Specialty

Trial Grounds

JACOB KRAMER

1008 SHERMAN AVE.

EVANSTON, ILL.

Phone Diversey 2440

THE

Nollau & Wolf Mfg. Co.

Manufacturers of

GENERAL MILLWORK AND INTERIOR FINISH

Office and Factory

1705-1719 FULLERTON AVE.

CHICAGO

NEIGHBORHOOD COOK BOOK

One-Two-Three-Four Cake

Cream well 1 cup butter and 2 cups sugar, add 4 well-beaten eggs, 1 cup milk, 3 cups flour sifted with 5 tsp. baking powder, 1 tsp. flavoring.

—Mrs. George Knapp.

Potato Cake

$\frac{1}{2}$ cup mashed potatoes, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup flour, 1 square chocolate, 2 eggs, $\frac{1}{3}$ cup milk, 2 tsp. baking powder, $\frac{3}{4}$ cup nuts, $\frac{3}{4}$ cup raisins.

Mix butter, sugar and beaten yolks of eggs; add milk, flour, baking powder, raisins, nuts, chocolate, potatoes and beaten whites of eggs. Bake $\frac{1}{2}$ hour in a slow oven. This cake may be iced with chocolate or served with whipped cream.

—Mrs. J. F. Flavelle.

Pork Cake

1 cup New Orleans molasses, 2 cups granulated sugar, $1\frac{1}{2}$ cups strong black coffee, 1 lb. fat salt pork, 1 lb. raisins, 1 lb. currants, $1\frac{1}{4}$ lb. citron, 1 heaping tsp. soda, 1 tbsp. allspice, 1 tbsp. cloves, 1 tbsp. cinnamon, salt.

Chop the salt pork fine and pour over it the boiling coffee. Let cool and add other ingredients. Add flour to mix stiff. Nuts and eggs may be add if desired.

—Mrs. Bliss Langill.

Pork Cake

1 lb. of fat pork (chopped fine and dissolved in 1 pt. boiling water), 3 cups brown sugar, 1 cup molasses, 1 lb. raisins, 1 lb. currants, 2 tsp. cinnamon, 1 each of cloves and soda, 2 tsp. cream of tartar, 2 nutmegs (grated), 7 cups of flour. Bake very slowly.

—Mrs. Edwin Price.

NEIGHBORHOOD COOK BOOK

Prune Cake

$\frac{1}{3}$ cup butter, pinch salt, 1 cup sugar, 2 eggs, 2 cups flour, 1 cup stewed prunes mashed fine, $\frac{1}{2}$ cup prune juice, $\frac{1}{2}$ cup sour milk, 1 tsp. baking powder, 1 tsp. soda in sour milk, $\frac{1}{2}$ tsp. cinnamon.—Mrs. S. I. Koogle.

Prune Cake

1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sour milk, 1 tsp. soda, $\frac{1}{2}$ tsp. salt, 2 cups flour, 1 tsp. baking powder, 1 heaping cup cooked prunes pitted and put through food chopper, 1 cup nut-meats ground.

Cream sugar and butter. Add 1 egg and yolks of 2 others, add soda dissolved in sour milk, salt, then baking powder and flour sifted together, prunes and nut-meats. Mix thoroughly and bake in two layers.—Mrs. Orton.

Prune and Nut Cake

1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sour milk, 1 tsp. soda, 2 cups flour, 1 tsp. baking powder, 1 cup prunes, 1 cup nuts, pinch of salt, vanilla.

Cream the butter and sugar. Add yolks of eggs and 1 well-beaten white. Then, sour milk and soda, salt, flour, prunes and nuts (which have been put through the food chopper), and vanilla. Add the baking powder after other ingredients have been well-beaten.

—Mrs. G. L. Blunt.

Prune and Nut Cake

Cream 1 tbsp. butter, 1 tbsp. lard, 2 cups sugar, 1 tsp. cinnamon. Add 2 eggs, 1 cup sour milk, $\frac{2}{3}$ cup walnut meats, 1 cup prune pulp, 2 cups flour, 1 tsp. soda, $\frac{1}{2}$ tsp. salt.

Soak prunes over night, cook and cool before using.

NEIGHBORHOOD COOK BOOK

Prince of Wales Cake

1 cup brown or white sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup molasses (seant), 2 eggs, cinnamon, cloves, allspice, 1 cup sour milk in which 1 tsp. soda has been dissolved, $2\frac{1}{2}$ cups flour. Raisins and nuts may be added if desired.
—Mrs. C. E. Johnson.

Short Cake

(To be used with crushed fruit.)

$\frac{1}{2}$ cup sugar, $1\frac{3}{4}$ cups flour, $\frac{1}{4}$ cup cornstarch, 2 tsp. baking powder, 1 tsp. salt, $\frac{2}{3}$ cup lard, about 1 cup milk.

Sift dry ingredients, add sugar, and press lard into them with fork until flaky. Use $\frac{3}{4}$ of milk first, the rest if needed.

If peaches are used: 12 peaches to 1 cup sugar.

—Mrs. G. F. Falley.

Silver Cake

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 cups flour, 2 tsp. baking powder, whites of 6 eggs, 1 tsp. almond extract.

Mix in order given and beat thoroughly.

Icing

Whites of 2 eggs, 1 cup sugar, beaten together until stiff. Flavor with almond extract and cover cake while hot.

—Mrs. C. A. Klein.

Sponge Cake

4 eggs well beaten, salt, flavoring, 2 cups sugar, 1 cup flour with two tsp. baking powder, 1 cup of hot water added a little at a time. —Mrs. I. P. Berry.

NEIGHBORHOOD COOK BOOK

Cream Sponge Cake

Put into a bowl a large cup of flour in which 1 tsp. cream of tartar has been sifted, 1 cup fine granulated sugar, and a little salt. Then break into a cup 2 eggs. Beat 2 min. and fill cup with milk or cream, add to sugar and flour mixture, also $\frac{1}{2}$ tsp. soda dissolved in a tbsp. of boiling water, and put into bowl while bubbling. Beat all together quickly and well. Bake in a hot oven in 2 layers about 15 min., turning down heat after 1st 8 or 9 min. Use a custard filling sprinkled with grated nuts or cocoanut.

—Mrs. L. Shellberg.

Sponge Cake

4 eggs beaten separately, 1 cup sugar, 4 tbsp. cold water, 1 cup flour, 1 tsp. baking powder, 1 tsp. vanilla. Bake 30 min. in slow oven, in layers or loaf.

—Mrs. Hunter Nethery.

Sponge Cake

Beat 4 eggs, light, add 2 cups sugar, 2 cups flour with 2 heaping tsp. baking powder, all sifted together thoroughly. A little lemon and $\frac{2}{3}$ cup boiling water. Beat well and bake in moderate oven.

—Mrs. W. B. Miller.

Cream Sponge Cake

Sift together $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups flour, 2 tsp. baking powder, pinch of salt. Beat 3 eggs separately and beat well. Bake in layers.

FILLING: 1 cup milk, 1 tbsp. butter, 1 egg yolk well-beaten, 2 tbsp. sugar, 2 tbsp. flour, 1 tsp. vanilla. Boil until thick.

—Mrs. Sidney Wright.

NEIGHBORHOOD COOK BOOK

Lemon Sponge Cake

5 eggs, $1\frac{1}{4}$ cups sugar and the juice and rind of 1 lemon, $1\frac{1}{4}$ cups pastry flour. Beat the whites of the eggs until perfectly dry. Beat the yolks very light and gradually beat in the sugar and grated rind and juice of the lemon; cut and fold in remaining whites, and the flour. Bake in a Turk's Head pan 50 min. in a moderate oven, same as angel food. When cool, cover with boiled icing. Vary this cake a little by baking in an open mold and filling the center with sliced peaches, pears, or any desired fruits. Serve as a dessert with whipped cream piled in the center with the fruit and garnished with the sliced fruit. Served with whipped cream. A very nice dessert served at a luncheon.—Mrs. Will M. Rogers.

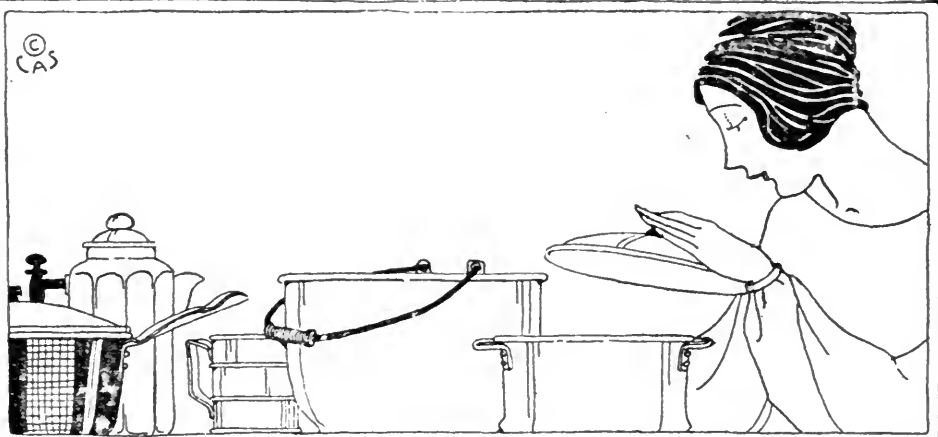
Dark Spice Cake

$1\frac{1}{2}$ cups sugar, creamed with $\frac{1}{2}$ cup butter or lard. Add $1\frac{1}{2}$ cup thick sour milk with 1 tsp. soda dissolved in it, 2 eggs well-beaten, then $2\frac{1}{2}$ cups flour, 1 cup raisins, and 1 tsp. each of cloves, cinnamon, and nutmeg. Bake in moderate oven about 40 min. in 2 loaves or long flat pan. —Mrs. L. Shellberg.

Spice Cake

$\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, $\frac{1}{4}$ cup molasses, 2 tsp. soda, 1 cup raisins, 1 full pint flour. Spice to taste. —Mrs. D. L. Miller.

©
CAS



Culinary Equipment

Our Houseware Department is recognized as an important service to the people of Evanston and adjoining suburbs. Not only the necessary pots and pans are available but China, Glassware and the most modern, labor-saving kitchen utensils are shown in pleasing assortments.

BASEMENT:

**HELPFUL MAGAZINES AVAILABLE
IN OUR BOOK SHOP AT ALL TIMES**

**AMERICAN COOKERY HOUSE BEAUTIFUL
GOOD HOUSEKEEPING HOUSE AND GARDEN**

BOOK SHOP—First Floor

Lord's

INCORPORATED

ALHULICH Pres

FOUNTAIN SQUARE · EVANSTON

NEIGHBORHOOD COOK BOOK

Spice Cake

$\frac{1}{2}$ cup chopped figs, $\frac{1}{2}$ cup seeded raisins. Pour over these 1 cup boiling water in which 1 tsp. soda has been dissolved, and let cool. Add 1 cup sugar, $\frac{1}{2}$ cup butter, creamed. Then $\frac{1}{2}$ cup flour, 1 tsp. baking powder, 4 egg yolks beaten light, 2 egg whites beaten stiff, 1 tsp. each of nutmeg and cinnamon, $\frac{1}{2}$ cup chopped nuts. Bake in flat pan. Use white icing.

—Mrs. W. A. Brodkorb.

Spice Cookies

2 cups sugar, 1 cup molasses, 1 cup shortening, 2 eggs, 1 tbsp. vinegar, 2 tsp. cinnamon, 1 tsp. ginger, 1 tsp. soda.

If a soft cookie is desired, leave out the vinegar.

—Mrs. A. H. Graves.

Spice Cake

$\frac{1}{3}$ cup soft Crisco, $1\frac{1}{3}$ cups brown sugar, 3 eggs (save the whites of 2 for icing), $\frac{3}{4}$ cup milk. Sift together 2 cups flour, 3 tsp. baking powder, $\frac{1}{2}$ tsp. each of cinnamon, nutmeg, cloves, and allspice. Add raisins, figs, or dates. To be thrown together and beaten 3 min. Use brown sugar icing.

—Helen Evans.

Spice Cake

$\frac{3}{4}$ cup butter, 1 cup brown sugar, 2 eggs, 1 tsp. soda (dissolved in 1 cup milk), $\frac{1}{2}$ cup maple syrup, 1 tsp. cinnamon, 1 tsp. cloves, 1 tsp. vanilla, $\frac{1}{2}$ tsp. grated nutmeg, pinch salt, $2\frac{1}{2}$ to 3 cups flour. Mix in the order given, adding the spices to the flour. Bake in muffin pans.

—Mrs. D. J. Bierwert.

NEIGHBORHOOD COOK BOOK

Spice Cake

1 cup sugar, $\frac{1}{2}$ cup shortening, 1 egg, 1 cup sour milk, 1 tbsp. molasses, 2 cups flour, 1 tsp. soda, $\frac{1}{2}$ tsp. each of nutmeg, cinnamon, and cloves, 1 cup raisins. Mix dry ingredients and stir into the beaten egg, milk, molasses and melted shortening. Add raisins. Bake in medium oven. Suitable for cup cakes.

—Miss Mabel Gardiner.

Spice Cake

2 cups sugar, $\frac{1}{2}$ cup butter, creamed. 3 eggs well beaten. 1 cup raisins and $\frac{1}{2}$ cup nuts mixed with flour to prevent settling to bottom of cake. 2 tsp. each of nutmeg and cinnamon and 1 tsp. ground cloves. Stir 1 tsp. soda into $\frac{2}{3}$ cup sour milk. Mix all together with 2 cups flour. Bake in round cake pan, slowly, for 1 hour.

—Mrs. G. A. Nichols.

Southern Spice Cake

1 cup butter, 2 cups sugar, 6 eggs, $\frac{2}{3}$ cup buttermilk, 2 tsp. soda dissolved in milk, 1 tbsp. each of cinnamon, nutmeg, and cloves, 1 lb. raisins, 1 cup nuts, citron and pear preserves (cut fine), 4 cups flour. This makes a large cake.

—Mrs. Lew Merrell.

Spice Cake

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup sour milk, $\frac{1}{2}$ tsp. soda, 2 cups flour, 1 tsp. baking powder, raisins and spices.

—Mrs. S. A. Low.

NEIGHBORHOOD COOK BOOK

Sour Cream Cake

Break 1 egg into a cup, fill with sour cream, and add to 1 cup of sugar; beat well. Then add $1\frac{1}{2}$ cups flour sifted with 1 tsp. baking powder and $\frac{1}{2}$ tsp. soda. Flavoring to taste.

Frosting

1 cup xxxx sugar, 3 tbsp. melted butter. Cream to spread easily. Flavoring—a tsp. of cocoa may be added if desired.

—Mrs. Sadie Belnap.

Sour Cream Ginger Bread

Sift 2 cups flour with $\frac{3}{4}$ tsp. soda, 1 tbsp. ginger, 2 tsp. cinnamon and $\frac{1}{2}$ tsp. salt; beat 1 egg, and $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup sour cream, $\frac{1}{2}$ cup molasses. Mix well. Put in buttered pan and bake $\frac{1}{2}$ hour.

—Mrs. J. A. Johnson.

Sunshine Cake

$1\frac{1}{3}$ cups sugar sifted 7 times, 1 cup flour sifted 7 times, whites of 7 eggs, yolks of 5 eggs, $\frac{1}{3}$ tsp. cream of tartar, 1 tsp. lemon extract. Using a wire egg beater, beat whites until light, add cream of tartar, then beat in very slowly the sugar. Beat the yolks until very thick and add slowly to whites. Flavor and fold in the flour. Bake in ungreased pan 45 min. The success of this cake depends on the oven which must be very slow. The cake must rise to the top without browning, in the 1st 20 min. Invert pan and allow to drop out when cold.

—Mrs. J. W. Kassel.

NEIGHBORHOOD COOK BOOK

Sunshine Cake

Whites of 7 eggs, pinch of salt, yolks of 5 eggs, $\frac{1}{3}$ tsp. cream of tartar (scant), $1\frac{1}{4}$ cups sugar (sifted 5 or 6 times), 1 cup pastry flour (sifted 5 or 6 times), lemon extract. Beat whites to a froth, add salt and cream of tartar and beat stiff. Beat yolks very light and add to whites. Fold in sugar gradually, then add extract. Bake in slow oven in ungreased pan 45 min.

—Mrs. Hunter Nethery.

Strawberry Jam Cake

1 cup sugar, $\frac{3}{4}$ cup butter, 3 eggs beaten separately, $\frac{3}{4}$ cup strawberry jam, $\frac{1}{3}$ cup sour milk, 1 tsp. soda dissolved in the milk, 2 cups pastry flour and 1 tsp. each of cinnamon and nutmeg; cream the butter and sugar, add the beaten yolks and continue beating, then the strawberry jam, add a little of the flour to bind the mixture together, then the sour milk and the rest of the flour, beating well; add the spices, and lastly fold in the stiffly-beaten whites of eggs. Bake in shallow cake tins about 35 minutes.

—Mrs. C. A. Bottorff.

Upside Down Cake

Part 1.— $1\frac{1}{2}$ heaping cups brown sugar, 2 heaping tbsp. butter, (dissolved in frying pan). Add the apricots of 1 large can, (drained).

Part 2.— $1\frac{1}{2}$ cups sugar and 3 eggs, beaten 15 min. Add $1\frac{1}{2}$ cups Swansdown flour sifted with $1\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ cup cold water, 1 tsp. vanilla and pinch of salt. Bake $\frac{3}{4}$ of an hr. in a moderate oven. Serve with whipped cream. Serves 10 persons.

—Mrs. E. G. Duble.

NEIGHBORHOOD COOK BOOK

Walnut Torte

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, yolks of 4 eggs (beaten), 4 tbsp. milk, 1 cup flour, 1 tsp. baking powder.

Mix and put in 2 tins.

Beat whites of the eggs, add a small cup of sugar and put over the top of the layers. Sprinkle 1 cup chopped walnuts over the top. Bake 25 minutes at 300° F.

Filling

$\frac{3}{4}$ cups sugar, 1 tbsp. flour, 1 egg, 1 cup water, juice and rind of 1 lemon.

—Mrs. Rohland Petterson.

Whipped Cream Cake

3 eggs, 1 teacup granulated sugar (sifted 3 times), vanilla, 1 coffee cup flour (sifted 3 times), 1 tsp. baking powder, 7 tbsp. cold water.

White Layer Cake

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup Crisco, 1 cup water, 3 eggs, 3 cups flour, 3 tsp. baking powder, 1 tsp. vanilla.

Cream Crisco, add sugar and cream; sift dry ingredients, add alternately with the water; fold in stiffly-beaten egg whites. Bake in layers for 15 minutes in moderate oven.

White Cake

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar. (creamed), a scant cup of milk, whites of 3 eggs, well-beaten, 2 cups flour, 1 heaping tbsp. cornstarch, 2 tsp. baking powder, flavoring.

—Mrs. F. A. Pontious.

AUBREY PROSSER, Pres. JOHN A. PROSSER, Sec'y

Telephone 414

Builders Lumber Company

Lumber and Mill Work

SHERMAN AVENUE, North of Main Street
EVANSTON, ILLINOIS

WE DELIVER

G A S O L I N E — K E R O S E N E
D I S T I L L A T E F O R H E A T I N G
M O T O R O I L S a n d G R E A S E S

CHICAGO TO LAKE FOREST

The Growth of Our Business PROVES the QUALITY
of Our Products

Pennsylvania Oil Co.

O F E V A N S T O N

Rogers Park 1391

Evanston 1391

NEIGHBORHOOD COOK BOOK

Filling

Whip until thick, 1 cup thick cream, 1 cup confectioner's sugar.
—Mrs. Sadie M. Low.

Filling

2 cups confectioner's sugar, 2 tbsp. butter, $\frac{1}{2}$ cup sweet milk.

Boil 5 minutes and beat well.

—Mrs. Geo. F. Tyson.

Marshmallow Filling

Put one hundred marshmallows in double boiler with 7 tbsp. of hot water, 5 cups of xxxx sugar and vanilla.

Good for any cake. —Mr. Jos. Moore, Chef.

Orange Filling

$\frac{1}{2}$ cup sugar, 3 tsp. flour, a little orange rind, $\frac{1}{4}$ cup orange juice and juice of one lemon, 1 egg slightly beaten.

Mix in order given and boil in double boiler until thick enough to spread.

—Mrs. H. R. Putnam.

Boiled Frosting

2 unbeaten egg whites, 1 cup sugar, 3 tbsp. boiling water. Place ingredients in top of double boiler. Place over boiling water and beat with dover beater for 8 minutes, no more and no less. Frosting will be ready for the cake. Never fails.

—Mrs. Ella S. Scovill.

Phone—Evanston 4225

Hermann Olson Decorating Co.

PAINTING AND DECORATING

911 CHICAGO AVENUE

Evanston, Ill.

J. H. COOK

Phone Evanston 2417

General Electric Repair Shop

Experts on Oiling and Greasing Station Work

RADIOS AND VESTA BATTERIES

930 CHICAGO AEVNUE

EVANSTON, ILL.

QUALITY

PRICE

SERVICE

C i t y M a r k e t C o m p a n y

WHOLESALE MEATS, POULTRY AND FISH

Phone Evanston 5440

730 MAIN STREET

EVANSTON

Telephone 192

M. SCHUMER

COKE

COAL

WOOD

FEED

834 Custer Ave.

Evanston, Ill.

NEIGHBORHOOD COOK BOOK

Caramel Icing

2 cups brown sugar, 1 tsp. flour rubbed into the sugar, $\frac{1}{2}$ cup cream, butter size of a walnut.

Boil all together until it forms a soft ball in cold water.

Chocolate Icing

1 cup sugar (scant), 3 tbsp. milk or cream, 1 tbsp. water, 2 squares Baker's chocolate. . .

Melt the chocolate; add the milk, water and sugar. Boil about 5 minutes; spread on cake while hot.

—Mrs. F. Milhening.

Chocolate Frosting

1 cup granulated sugar, 6 tbsp. milk, 2 squares chocolate, yolk of 1 egg.

Boil milk and sugar until it forms a soft ball, about 6 minutes; add 2 squares of chocolate and stir until dissolved, then add the egg yolk (unbeaten) and stir until ready to spread.

—Mrs. McKee.

Cocoa Icing

1 cup sugar, 1 tbsp. flour, 2 tbsp. cocoa, 5 tbsp. milk. Let cook slowly, and when cold, add $\frac{1}{2}$ tsp. vanilla.

—Mrs. Schermerhorn.

Frosting

2 tbsp. butter, 4 tbsp. hot milk, 2 cups xxxx sugar, 1 tsp. maple flavoring.

Sprinkle in the nuts.

—Mr. Jos. Moore, Chef.

NEIGHBORHOOD COOK BOOK

Golden Icing

Boil $\frac{2}{3}$ cup water and 2 cups sugar until it threads. Pour over well-beaten yolks of 3 eggs. Beat until smooth and thick. Add $\frac{1}{2}$ tsp. flavoring.

—Mrs. G. A. Burton.

Icing

Cream 1 tbsp. butter with confectioner's sugar and add beaten whites of eggs; use enough confectioner's sugar to make icing smooth enough to spread.

—Mrs. Orton.

Mocha Frosting

3 tbsp. melted butter, 1 cup conf. sugar, 2 tbsp. cocoa, 1 tbsp. cold coffee, 1 tsp. vanilla.

Beat butter to a cream, add sugar, cocoa and coffee. Add more sugar if not stiff enough to spread.

—Mrs. James H. Thomas.

Orange Icing

A little grated orange rind, 1 tbsp. orange juice, $\frac{1}{2}$ tsp. lemon juice, 1 egg yolk.

Mix in order given and add enough powdered sugar to make it thick enough to spread. Beat well.

Plain Apple Frosting

1 cup sugar, white of 1 egg, 1 medium-sized apple, nuts, nutmeg or flavoring as desired.

Grate apple in deep bowl, add white of egg (unbeaten) thoroughly cold, and 1 cup of granulated sugar. Beat 20 minutes with silver fork. The mixture *must* be kept cold all the time.

—Mrs. C. F. Elliott.

NEIGHBORHOOD COOK BOOK

Seven Minute Icing

1 unbeaten egg white, $\frac{7}{8}$ cup granulated sugar, 3 tbsp. cold water.

Place all ingredients in top of double boiler. Place over boiling water and beat with dover beater for seven minutes. Add $\frac{1}{2}$ tsp. flavoring and spread on cake.

—Mrs. E. K. B.

Uncooked Fudge Frosting

1 square chocolate, 1 tbsp. butter, 1 tsp. vanilla, 1 egg, powdered sugar.

Melt chocolate and butter in bowl over hot water. Take from fire, add egg, unbeaten, and vanilla. Stir in powdered sugar, about $\frac{1}{2}$ lb. until stiff enough to put on cake, which should not be entirely cold.



Puddings

ESTABLISHED 1875

TEL. EVANSTON 130

John L. Hebblethwaite

FUNERAL DIRECTORS

Ambulance Service



**1610 MAPLE AVENUE
EVANSTON, ILL.**

Telephone Franklin 2605

GOSS & GUISE

**PLASTERING
CONTRACTORS**

ROOM 1211
SECURITY BUILDING
MADISON & WELLS STREETS
CHICAGO

PUDDINGS

Apple Corn Flake Pudding

Lay a thick layer of corn flakes in a dish; sprinkle with sugar, cinnamon and bits of butter, then a layer of apple sauce. Add another layer of cornflakes, 2 tbsp. top milk and bake. —Mrs. S. I. Koogle.

Banana Pudding

3 eggs, 1½ cups sugar, 2 cups scalded milk, 2 tbsp. flour, bananas and vanilla wafers. Beat yolks of eggs with sugar and flour. Add scalded milk slowly. Boil until thick like a custard. Use a layer of custard in the dish, add a layer of bananas, then a layer of vanilla wafers until the entire quantity is used. Cover with the beaten whites of eggs and brown in oven.

—Mrs. Leslie Stewart.

Bird's Nest

Pare 6 apples, sweeten and bake. Cover with the following custard: 2 tbsps. sugar, yolks of 3 eggs, 3 cups milk and 1 tsp. vanilla. Bake until firm.

—Mr. Jos. Moore, Chef.

Black Pudding

1 egg, ⅔ cup molasses, 1 tsp. soda in 1 cup boiling water, 1 tsp. cinnamon, 1 tsp. cloves, pinch of salt, 2½ cups flour, 1 cup chopped raisins. Steam 2 hours.

NEIGHBORHOOD COOK BOOK

Sauce for Black Pudding

1 cup powdered sugar, 1 tbsp. butter, creamed; add beaten egg yolk, fold in beaten white, 1 cup whipped cream, pinch salt and 1 tsp. vanilla.

—Mrs. F. A. Malmstone.

Blackberry Pudding

$\frac{3}{4}$ cup butter, 1 cup sugar, 3 eggs, 3 tbsp. sour cream, 1 tsp. soda, $1\frac{1}{2}$ cups blackberries and juice, $1\frac{1}{2}$ cup flour, nutmeg.

Sauce

1 cup sugar, $\frac{1}{2}$ cup butter, 1 tbsp. flour, 2 cups boiling water, vanilla.

—Mrs. I. P. Berry.

Boiled Suet Pudding

Beat 3 eggs with $\frac{1}{4}$ cup sugar, grated rind of $\frac{1}{2}$ lemon, 4 cups flour, $\frac{1}{4}$ lb. suet, chopped fine, 1 yeast cake dissolved in 1 cup warm milk, 1 cup currants, $\frac{1}{4}$ cup raisins, 1 tsp. cinnamon or a little cardamon seed, 1 level tsp. salt. Beat well. Let rise $1\frac{1}{2}$ hours in warm place, or until light. Boil in cloth 2 hours. Serve with lemon or fruit sauce.

—Mrs. W. F. Brugman.

Brown Sugar Pudding

2 cups brown sugar, 2 cups water, 2 tbsp. cornstarch, 1 egg, $\frac{1}{2}$ cup chopped nuts.

Boil sugar, cornstarch and water in double boiler until mixture thickens. When cool, add the beaten white egg, and chopped nuts. Serve with custard.

—Miss Emma Shima.

NEIGHBORHOOD COOK BOOK

Caramel Pudding

Completely cover a can of Borden's sweetened condensed milk with hot water and boil 3 hours. When cold, chill, remove from the can, sprinkle with chopped nuts and serve with top milk or cream.

—Mrs. H. G. Conger.

Caramel Tapioca Pudding

1 pint boiling water, $\frac{3}{4}$ cup brown sugar, 3 tsp. minute tapioca, boil 15 minutes, stirring frequently. Cool, add vanilla, serve with whipped cream. 1 cup dates, cut fine, may be added.

—Mrs. U. G. Buck.

Carrot Pudding

1 cup grated carrots, 1 cup grated potatoes, 1 cup grated or chopped suet, 1 cup brown sugar, 1 tsp. soda dissolved in hot water, 1 tsp. salt, 2 tsp. cinnamon, 1 cup chopped raisins, 1 cup currants, $1\frac{1}{2}$ large cups of flour. Steam well for 2 hours.

—Mrs. W. M. Hofstetter.

Cranberry Pudding

2 tbsps. shortening, 2 eggs unbeaten, 1 cup milk, 1 cup sugar—blend and add $2\frac{1}{2}$ cups flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt sifted together. Stir in $1\frac{1}{2}$ cups of chopped cranberries, bake in greased pan about 40 minutes in a moderate oven. Serve hot with cranberry sauce made as follows: 1 cup cranberries and 2 cups water; boil gently 10 minutes, or until the berries are soft. Strain if desired. Add $1\frac{1}{2}$ cups sugar and cook slowly for 10 minutes. Serve also with this a hard sauce made of $1\frac{1}{2}$ cup butter, 1 cup light brown sugar, 1 tsp. vanilla, beaten together until light.

—Mrs. H. G. Conger.

NEIGHBORHOOD COOK BOOK

Date Pudding

1 cup dates, cut in small pieces, 1 cup bread crumbs, 1 cup chopped walnuts, $\frac{1}{2}$ cup sugar, 2 eggs, $\frac{1}{3}$ cup water, 1 tsp. baking powder. Mix together the dry ingredients, add the beaten yolks and water. Mix well, then fold in the stiffly beaten whites of the eggs. Bake about $\frac{1}{2}$ hour in moderate oven.—Mrs. W. L. Ball.

Date and Walnut Pudding

1 cup sugar, 4 eggs, $1\frac{1}{2}$ cups chopped dates, 1 cup walnut meats, 6 tbsp. flour, 2 tsp. baking powder, pinch of salt.

Add sugar and salt to beaten whites, then the beaten yolks, dates and nuts. Sift baking powder with flour and mix. Bake in moderate oven 20 or 30 minutes. Cut in squares and serve with whipped cream.

—Mrs. Elizabeth Harvey.

Date and Nut Pudding

2 eggs, 1 cup sugar, 1 tsp. flour, 1 cup chopped dates, 1 cup walnuts, 1 tsp. baking powder.

Beat the eggs and add other ingredients. Stir well, put in bread pan and bake 1 hour in slow oven. Serve cold with whipped cream.

—Mrs. J. F. Flavelle.

English Plum Pudding

1 lb. seedless raisins, 1 pkg. seeded raisins, $\frac{1}{2}$ lb. sultana raisins, $\frac{1}{2}$ lb. mixed peel, $\frac{1}{2}$ lb. currants, $\frac{3}{4}$ lb. beef suet, 1 lb. sugar, $\frac{1}{2}$ lb. bread crumbs, 6 eggs, 1 tsp. allspice, $\frac{1}{2}$ lb. flour. Add a little milk if dough is not soft enough, a little flour if too soft.

Boil from 8 to 10 hours. Serves 8 people.

—Mrs. Rosa Tooke.

NEIGHBORHOOD COOK BOOK

English Plum Pudding

1 lb. raisins, 1 lb. currants, $\frac{1}{2}$ lb. citron, 1 lb. suet, 1 lb. sugar, 1 lb. eggs, 1 lb. flour, 4 nutmegs, grated. Remove $\frac{1}{4}$ of the flour and substitute bread crumbs. Tie down in bowls and boil or steam for 6 hours.

—Mrs. A. S. Roome.

Fig Pudding

1 egg, 2 cups flour, 1 cup bread crumbs, $\frac{3}{4}$ cup sugar, 1 cup milk, 1 package figs, 1 cup suet, 3 tsp. baking powder. Mix together, place in a greased bowl and cover with greased paper. Boil at least 6 hours.

—Mrs. J. F. Flavelle.

French Bread Pudding

1 qt. sweet milk poured over 1 pt. bread crumbs, 1 tbsp. butter, 1 cup sugar, yolks of 4 eggs. Stir well together and bake. When cool spread a thick layer of jelly over the pudding and then the stiffly-beaten whites of 4 eggs. Sprinkle sugar lightly over top and brown.

—Mrs. I. Mogren.

Graham Pudding

2 cups graham flour, 1 cup molasses, a large $\frac{1}{2}$ cup sour milk, 1 tsp. soda, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. each of cloves, nutmeg, allspice, 1 lb. chopped raisins.

Mix dry ingredients together and add molasses and milk. Steam 3 hours.

Telephone 8430

Samuel L. Pais

FURNISHINGS & SHOES

908 CHICAGO AVENUE, Near Main Street
EVANSTON, ILL.

Telephones 322-323

R. LORIMER

Wholesale and Retail Dealer

FRESH AND SALT MEATS, POULTRY

Game, Fish and Oysters in Season

519 MAIN STREET

EVANSTON, ILL.

NORTH SHORE OIL CO.

Incorporated

Authorized Dealers

AGNI MOTOR FUEL

Service Station: 1118 CHICAGO AVENUE

Telephone 6335

EVANSTON, ILL.

ARROW MARKETS

QUALITY MEATS

AT

REASONABLE PRICES

Telephone 4858

Telephone 3820

NEIGHBORHOOD COOK BOOK

Sauce

Cream $\frac{1}{2}$ cup butter and 1 cup sugar, add 2 well beaten egg yolks, then the beaten whites. Beat until mixture becomes as thick as whipped cream. Flavor to taste.

—Mrs. U. G. Buck.

Ice Box Pudding

Melt in double boiler $\frac{1}{2}$ lb. German sweet chocolate, and 2 tbsp. boiling water. Beat until shiny and creamy. Add 4 beaten yolks, 3 tbsp. sugar, salt and vanilla. Beat 4 egg whites stiff and add.

Line a bread tin with waxed paper. Make a layer of lady fingers or sponge cake, pour the mixture over and set in ice box 4 or $4\frac{1}{2}$ hours to harden. Cut in slices and serve.

—Mrs. R. E. James.

Kiss Pudding

Beat the yolks of 3 eggs with one-half cup of sugar and add $1\frac{1}{2}$ tbsp. corn starch. Stir in 2 cups of boiling milk, cook until thick and let cool. Beat the whites with $\frac{1}{2}$ cup of sugar, spread over the top and brown in oven.

—Mr. Jos. Moore, Chef.

Maple Pudding

Add 1 tbsp. dissolved gelatine to 1 cup boiling maple syrup, and let stand till it begins to set. Have ready 4 egg whites beaten stiff, with a little salt. Add a small amount of maple mixture alternately with small amount of beaten egg yolks and beat constantly. A few marshmallows cut up, or nut meats, or both may be added. Mold and serve with whipped cream. Serves 6 to 8 people.

—Mrs. C. T. Roome.

NEIGHBORHOOD COOK BOOK

Maple Pudding

3 cups water, 2 cups brown sugar, 3 tbsp. corn starch mixed in 1 cup of cold water, pinch of salt.

Boil, and when thick stir in 1 cup of chopped nut meats. Serve with whipped cream.—Mrs. V. White.

Orange Pudding

Pare and cut 4 large oranges into pieces and sugar to sweeten. Boil 1 pint milk, thicken with 2 tbsp. corn-starch, dissolved in a little cold milk. Add the beaten yolks of 2 eggs with $\frac{1}{2}$ cup sugar. Boil one minute, then pour custard over oranges. Cover top with the whites of eggs beaten with 3 tbsp. sugar. Brown in oven and serve warm or cold.

—Mrs. H. M. Bannister.

Orange Pudding

1 cup rolled bread crumbs, 2 cups scalded milk, 2 tbsp. butter. Let stand 30 min. 2 egg yolks, $\frac{1}{2}$ cup sugar, grated rind and juice of 2 oranges. Mix and bake. Beat the whites of the eggs with 2 tbsp. of sugar. Top the pudding and brown in the oven.

—Mrs. W. M. Hofstetter.

Plain Steamed Pudding

1 cup molasses, 1 cup sugar, 1 cup mixed currants and raisins, 1 egg, 2 cups chopped suet, flour to make a stiff batter, spice to taste.

Steam 2 hours and serve with sweet sauce.

—Mrs. A. S. Roome.

NEIGHBORHOOD COOK BOOK

Porcupine Pudding

Angel food cake, blanched almonds, and whipped cream.

Stick cake full of almonds, pour cream around it and serve.
—Mrs. Emil Nelson.

Prune Pudding

2 eggs, 1 cup brown sugar, $\frac{1}{3}$ cup flour, 1 cup walnut meats, 1 cup prunes, cooked and stoned.

To the cup of brown sugar add the eggs and beat until well-mixed. Now add the flour mixed with one tsp. baking powder. Add the prunes and nuts last, lightly folding them in. Bake in moderate oven. Serve with cream.
—Mrs. H. R. Putnam.

Queen of Puddings

2 cups milk, 1 tbsp. butter substitute, 1 cup stale bread, 1 egg, 3 tbsp. sugar, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. orange extract or few gratings of orange rind, marmalade, $\frac{3}{4}$ box marshmallows, 2 tbsp. cocoanut.

Scald milk, add butter substitute and bread broken in small pieces. Let stand until cool, add egg beaten slightly with sugar, salt and flavoring. Turn into greased baking dish and bake in moderate oven until firm. Cover with layer of marmalade, jelly or jam. Cover marmalade with a layer of marshmallows and sprinkle with cocoanut. Bake until delicately brown.

—Virginia Klein.

NEIGHBORHOOD COOK BOOK

Scotch Plum Pudding

1 cup flour, 1 cup bread crumbs, 1 cup crumbled suet, 1 cup seedless raisins, 1 cup seeded raisins, 1 cup buttermilk, 1 large apple, a few chopped dates, 1 tsp. cinnamon, 1 tsp. allspice, 1 tsp. nutmeg, 1 tsp. baking powder.

Tie in bag well dusted with flour and boil steadily at least four hours. —Mrs. F. Milhening.

Snow Pudding

Take $\frac{1}{2}$ package gelatine, pour over it 1 cup cold water and $1\frac{1}{2}$ cups sugar. When soft, add 1 cup boiling water and juice of 1 lemon. When it begins to harden, add the well-beaten whites of 4 eggs and beat all together until very light. Pour into glass dish to harden. Serve cold with the following custard.

Custard

1 pt. milk, yolks of 4 eggs, 1 tsp. vanilla.

—Miss T. Crain.

Snow Pudding

$1\frac{1}{4}$ tbsp. gelatine, $\frac{1}{4}$ cup cold water, 1 cup boiling water, 1 cup sugar, $\frac{1}{4}$ cup lemon juice, whites of 3 eggs.

Soak gelatine in cold water, add boiling water, stir until dissolved, add sugar and lemon juice. Strain and set in a cool place. When nearly cold or ready to set, add the stiffly-beaten whites of the eggs.

NEIGHBORHOOD COOK BOOK

Sauce for Snow Pudding

$\frac{1}{2}$ cup sugar, 1 pint milk, yolks of 3 eggs.

Heat the milk and sugar in double boiler, add the beaten yolks and cook until medium thick. Pour over the pudding when serving. —Mrs. L. Scharstein.

Snow Ball Pudding

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 cups flour, whites of 4 eggs, 2 tsp. baking powder, pinch of salt, a little vanilla. Steam 25 minutes; cover with crushed fruit and whipped cream. —Mrs. I. Fisher.

Steamed Pudding

1 cup suet, 1 cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup raisins or currants, 1 tsp. salt, 2 tsp. baking powder, 1 cup milk (sweet, sour, or water), $2\frac{1}{2}$ cups flour, pinch of soda.

Steam 2 or 3 hours and bake 20 minutes. Serve with Estelle Sauce. —Mrs. M. L. Wigginton.

Steamed Pudding

1 cup cut up suet and $1\frac{1}{2}$ cup flour mixed thoroughly, $\frac{1}{2}$ cup milk or more, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ tsp. soda, 1 tsp. baking powder, 1 egg beaten, raisins, currants, figs, and any other fruit.

Steam in baking powder cans for 2 hours at least. This will keep a long time.

Sauce

1 tbsp. flour (heaping), 4 or 5 tbsp. sugar, 1 tbsp. butter, nutmeg and salt. Add hot water enough to make a thin sauce. —Mrs. C. T. Roome.

Telephone 567

JOHN VICTOR LEE

THE MAIN STREET DRUGGIST

N. E. Cor. Main and Chicago
EVANSTON, ILL.

EQUIP YOUR HOME WITH THE BEST

Call and See Our Equipment

**OIL BURNERS — GAS RANGES — ICE MACHINES
HOT WATER HEATERS — WASHING MACHINES**

Oil Heating and Refrigerating Co.

819 CHICAGO AVENUE

A. J. SAMUELSON

**GENERAL CONTRACTOR
AND BUILDER**

189 WEST MADISON STREET

Phone Main 4266

CHICAGO

ROBERT P. CARSEN

SCENIC STUDIOS

Specialize in the constructing and renting of scenery
for theatrical organizations, dramatic clubs, schools,
and churches.

1507 NORTH CLARK STREET

Telephone Superior 1852

CHICAGO, ILL.

NEIGHBORHOOD COOK BOOK

Steam Pudding

2 lbs. raisins, 1 cup chopped suet, 1 tsp. lemon extract, cinnamon, 2 eggs, 1 heaping tsp. soda dissolved in warm water, 1 cup milk, 1 cup sugar, 1 cup molasses, flour to make quite stiff, stiffer than cake batter, steam 3 hours—makes 2 large puddings.

—Mrs. S. F. Burden.

Steamed Bread Pudding

1 pt. bread crumbs, 1 cup cold water poured over bread. Let stand for $\frac{1}{2}$ hour.

1 cup molasses (Duff's), 1 egg beaten well, 1 large tbsp. butter (melted), 1 tsp. soda, 1 cup raisins cut fine, 1 cup flour, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, $\frac{1}{2}$ tsp. salt.

Steam in well-greased tins, 2 hours. Serve with the following sauce.

SAUCE— $1\frac{1}{2}$ tbsp. butter creamed, 1 cup pulverized sugar, 1 egg beaten light. Beat well together. Before serving, fold in 5 tbsp. whipped cream, or more, 1 tsp. vanilla.

—Mrs. A. S. Maxham.

Steamed Orange Pudding

$\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ tbsp. melted butter, 1 tbsp. orange juice, grated rind of $\frac{1}{2}$ orange, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. ginger; $\frac{1}{2}$ cup sour milk, 1 tsp. soda, $1\frac{5}{8}$ cups flour.

Put in buttered mold and steam 1 hour. Serve with orange sauce.

—Mrs. Fred Stewart.

NEIGHBORHOOD COOK BOOK

St. James Pudding

3 tbsp. butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, $1\frac{7}{8}$ cups flour, $\frac{1}{2}$ tsp. soda, $\frac{1}{4}$ tsp. each of salt, cloves, allspice, and nutmeg, $\frac{1}{2}$ pound dates, stoned and cut in pieces.

Mix and turn into buttered mold and steam $2\frac{1}{2}$ hours. Serve with hard or cream sauce.—Mrs. Salene.

Suet Pudding

1 cup suet, 1 tsp. salt, 1 cup molasses, 1 cup milk, 1 cup raisins, $3\frac{1}{2}$ cups flour, 1 egg, 1 tsp. soda, 1 tsp. nutmeg.

Steam 3 hours.

Sauce

1 cup sugar, 1 tbsp. butter, 1 egg, 1 bottle cream, whipped.

—Mrs. Warren Edwards.

Swedish Pudding

2 qts. milk, 2 eggs, 1 cup flour, 1 scant cup sugar, 1 cardamon seed, crushed. Heat milk lukewarm, dissolve $\frac{1}{2}$ tablet rennet and add to milk, set aside to settle but do not stir. Serve with crushed fruit.

—Mrs. I. Mogren.

Tapioca Pudding

$\frac{1}{2}$ cup pearl tapioca, 2 cups water, 1 quart milk, 1 tsp. butter, 3 eggs, 1 cup sugar, flavoring.

Wash the tapioca in several waters and let soak over night. Heat the milk with the butter. Beat the yolks

NEIGHBORHOOD COOK BOOK

of eggs with $\frac{7}{8}$ cup sugar and a pinch of salt. Add to the hot milk and boil for 5 minutes. Remove from fire and add flavoring. Pour into pudding dish. Beat the whites of eggs stiff, add 3 tbsp. sugar, spread on top of pudding and brown in oven.

—Mrs. Amelia Merrell.

Estelle Sauce

1 cup sugar, 2 tbsp. flour, pinch salt, $\frac{1}{2}$ tsp. vanilla. Mix thoroughly and pour over 1 pint boiling water. Add vanilla.

—Mrs. M. L. Wigginton.

Hard Sauce

$\frac{1}{3}$ cup butter, 1 cup powdered sugar, 1 tsp. vanilla. Cream butter and sugar thoroughly; add the vanilla.

—Mrs. S. C. Wood.

Orange Sauce

Mix 1 cup sugar, 1 tbsp. flour and add $1\frac{1}{2}$ cups boiling water. Place over fire and add pinch of salt, 1 heaping tbsp. butter and 1 sliced orange.

—Mrs. Fred Stewart.

Pudding Sauce

2 eggs beaten light, 1 cup sugar, $\frac{1}{2}$ cup butter, juice of 1 lemon. Cook in double boiler until thick.

—Mrs. W. M. Hofstetter.

NEIGHBORHOOD COOK BOOK

Sauce for Plum Pudding

2 cups sugar, 2 tbsp. butter, 1 tbsp. flour, 2 eggs, (whites and yolks beaten separately), 1 cup boiling water.

Mix flour with sugar. Add butter, the egg yolks and boiling water. Boil, stirring steadily for a few minutes. Remove from fire and add the beaten whites. Flavor with nutmeg or lemon juice.

—Mrs. Hunter Nethery.

Apple Cobbler with Brown Sugar Sauce

Place nice cooking apples in bottom of baking dish. Make a batter as follows: 1 tbsp. butter, $\frac{1}{2}$ cup sugar, pinch salt, $\frac{1}{2}$ cup milk. Add milk alternately with 1 cup flour sifted with 1 tsp. baking powder. Pour over apples and bake until well browned.

Brown Sugar Sauce: 1 tbsp. butter, 1 cup brown sugar, 1 tbsp. flour, 1 cup boiling water. Mix sugar and flour together. Add the boiling water slowly, stirring constantly. Add butter and boil until thick. Add 1 tsp. vanilla.

—Mrs. W. J. Putnam.

Apple Dumplings for Six

$1\frac{1}{2}$ cups flour, 3 tsp. baking powder, $\frac{1}{2}$ tbsp. butter, $\frac{1}{2}$ tsp. salt, milk enough to make a dough like biscuit. Roll out and sprinkle with brown sugar, chopped apples and cinnamon. Roll up like jelly roll and slice.

Sweet sauce: 1 cup sugar, 1 tbsp. flour, 1 tbsp. butter, 1 cup hot water, salt, and cook 2 minutes. Put the dumplings in sauce and bake about 20 minutes.

—Mrs. G. A. Burton.

NEIGHBORHOOD COOK BOOK

Apricot Whip

1 cup of apricots soaked and cooked, then pressed through strainer. Beat in the white of 1 egg and $\frac{3}{4}$ cup of sugar. Beat for 15 or 20 minutes, then set aside to cool.

—Mrs. D. M. Cook.

Baked Bananas and Apples

6 apples, 3 bananas, 6 tsp. sugar, 1 tbsp. lemon juice. Prepare apples as for ordinary baking, but make the hole from which the core is removed large enough to hold $\frac{1}{2}$ banana. If banana is too large, it may be trimmed off a little. Sugar, sprinkle with lemon juice, bake as usual.

—Mrs. Emil Nelson.

Baked Apples

Peel and quarter apples, place in pan with sugar, butter and cinnamon. Bake until tender. Cover with marshmallows, return to oven and brown.

—Mr. Jos. Moore, Chef.

Baked Apples and Pineapple

Core apples and fill with grated pineapple. Sprinkle with sugar. Place a little water in the bottom of a pan and bake. Serve with whipped cream.

—Mrs. W. S. Brugman.

Blueberry Heavenly Hash

1 qt. blueberries, washed and sugared, 2 pkgs. Angelus Marshmallows cut in fourths, 1 qt. whipped cream. Mix about $\frac{1}{2}$ hr. before ready to serve.

—Marion McGauran.

NEIGHBORHOOD COOK BOOK

Caramel Custard

1 quart milk, $1\frac{2}{3}$ cups sugar, 5 eggs, pinch of salt, vanilla to flavor. Turn milk into saucepan to warm, put sugar into large bottom saucepan to be caramelized by stirring over a slow fire, until a brown syrup. Pour in hot milk and set aside until dissolved—several hours. Beat whole eggs, add milk mixture, salt and vanilla. Pour into shallow baking dish and bake in slow oven for about 1 hour. Ample for 8 persons.

—Mrs. H. S. Camp.

Caramel Mousse

1 pt. whipped cream, $\frac{1}{2}$ lb. peanut brittle (ground). Whip the cream, add ground brittle, and put in mold. Set away on ice twelve hours.—Mrs. W. F. Struebing.

Chocolate Pudding

Cook in double boiler, 2 squares of chocolate, $\frac{1}{2}$ cup sugar, 4 tbsp. boiling water. Add $\frac{1}{2}$ cup sweet cream, 2 yolks of eggs well-beaten, and $\frac{1}{4}$ cup milk. Lastly add the well-beaten whites. Cook 15 minutes. Serve cold with whipped cream.

—Mrs. George F. Tyson.

Crepe Caramel

Boil 1 pt. milk in double boiler. Caramelize 1 cup brown sugar, add to hot milk and stir until dissolved. Remove from fire, add yolks of 2 eggs, 3 dessert spoons cornstarch, and 1 cup cold milk. Return to fire and cook until the mixture thickens. Remove from fire and stir in stiffly-beaten whites of eggs, flavor with vanilla and beat well. Put in glasses and serve with whipped cream.

—Mrs. Mary Curtiss.

NEIGHBORHOOD COOK BOOK

Cinnamon Baked Apples

Select large firm red apples, core and pare them about $\frac{1}{3}$ the way down from stem end. Place in a casserole or any pan that can be closely covered. Pour over them a syrup made as follows: For every 6 apples use 1 cup sugar, $1\frac{1}{2}$ cups of water and boil together for 6 minutes. Cover apples closely and place in a 400° F. oven or over a low flame and allow to cook until tender, yet firm and unbroken, basting frequently. When cooked remove cover, fill with cinnamon and sugar, and place in a hot oven or under the flame of the broiler until the sugar melts and coats the apples a delicate golden brown. Cool and serve with whipped cream.

—Mrs. Anna Samway.

Delicious Dessert

$\frac{1}{2}$ box Plymouth Rock Gelatine soaked in 1 cup cold water 10 minutes. Put cup in hot water until melted. Cool and add to it 1 pint whipped cream. Make a custard of 1 pint of milk, 2 eggs, and $\frac{1}{2}$ cup sugar. Cook until thick, and let cool. Whip all together, and serve with sun-preserved strawberries.

—A. C. K.

Fig Charlotte

Soak 1 $\frac{1}{2}$ tbsp. of gelatine $\frac{1}{2}$ hour in $\frac{1}{4}$ cup of cold water. Add $\frac{1}{4}$ cup boiling water and 1 cup of sugar. When cool, add 1 pint cream, whipped stiff, 1 tsp. vanilla and $\frac{1}{2}$ pound figs chopped fine. Place in cool place to harden.

—Mrs. V. White.

NEIGHBORHOOD COOK BOOK

Food for the Gods

Beat yolks of 6 eggs, add 2 cups sugar with 2 tsp. baking powder sifted in. Then add 12 tbsp. cracker crumbs rolled coarse, 1 cup chopped dates and $\frac{1}{2}$ cup nuts. Fold in the beaten whites and bake in bread pan in very slow oven 45 minutes. Serve with whipped cream. Serves 12 people.

—Mr. Jos. Moore, Chef.

Heavenly Hash

1 can pineapple and 1 can peaches, diced. Cook the juices, thicken with corn starch and 2 cups of sugar, 1 tbsp. vanilla. Pour over the fruit and mix well. Serve with cream.

—Mr. Jos. Moore, Chef.

Irish Moss Jelly for Invalids

$\frac{1}{2}$ cup Irish Moss, 1 lemon, 1 pint boiling water, $\frac{3}{4}$ cup sugar.

Soak moss in cold water until soft. Pick over and wash again. Put in boiling water and simmer until dissolved. Add lemon juice and sugar; strain into a mould.

—Mrs. Wallace Severance.

Lemon Custard

Cream 1 tsp. each of flour and butter, add 1 cup sugar and 2 egg yolks. Beat hard and add juice and rind of 1 lemon. Pour in 1 cup milk and 2 beaten egg whites, and bake in pan set in hot water until a light brown. Serves 5 or 6.

—Mrs. Clyde Gorton.

NEIGHBORHOOD COOK BOOK

Lemon Fromage

(Danish.)

10 eggs, $\frac{1}{4}$ lb. sugar, juice of 3 lemons, $\frac{1}{3}$ pkg. Knox's gelatine, and flavoring. Beat the yolks with sugar for $\frac{1}{2}$ hour, and add the gelatine dissolved in the lemon juice. Beat whites stiff and mix. Make the day before using and set in cold place. Serve with whipped cream. Serves 10 persons. *Very fine.* Mrs. W. E. Foster.

Macaroon Cream

$\frac{1}{2}$ envelope Knox's Gelatine, $\frac{1}{4}$ cup cold water, 1 tsp. vanilla, $\frac{3}{4}$ cup crushed macaroons and chopped nuts, $1\frac{1}{3}$ cups milk, 3 eggs, $\frac{1}{3}$ cup sugar, $\frac{1}{8}$ tsp. salt. Soak gelatine in cold water five minutes, then make a custard with egg yolks, sugar, salt and milk. Add gelatine and when cool add vanilla, macaroons and chopped nuts, then the whites of eggs. Put into mold until firm and serve with whipped cream. —Mrs. W. E. Gunn.

Meringue Dessert

To the whites of 3 eggs beaten stiff add slowly 1 cup of sugar, 1 tsp. vinegar and 1 tsp. vanilla. Bake in muffin tins for 1 hour in a very slow oven. Before serving, carefully remove tops, fill with whipped cream and fruit, and replace tops. Serves 8 persons.

—Mrs. W. H. Blacker.

SHER-MAIN PHARMACY

800 MAIN STREET

Cor. Sherman Ave.

“Downtown Prices
Uptown Service”

Call us for your wants
Evanston 4811

Free Delivery—

ANYTHING
ANYWHERE and
ANY TIME

REALTORS

INSURERS

Stanley & Company

1700 DEMPSTER STREET

EVANSTON, ILL.

STANLEY J. PIOTROWICZ

. Phone Evanston 7384

NEIGHBORHOOD COOK BOOK

Orange Delight

Slice very thin, rind and all, 3 large seedless oranges and 1 large lemon. Pour over the sliced fruit 11 tumblers of water and set away for 24 hours, then boil slowly for 1 hour. After boiling, add 4 lbs. gran. sugar and set away for 24 hours longer. Then boil 1 hour and 25 minutes. Pour into glasses and cover with paraffin.

—Mrs. H. M. Bannister.

Pineapple Tapioca

Soak $\frac{1}{2}$ cup of minute tapioca in $1\frac{1}{2}$ pt. cold water. Add $1\frac{1}{2}$ pt. boiling water, 1 can grated pineapple, 1 cup sugar, juice of 2 lemons. Add beaten whites of 2 eggs. Cook and serve with cream.

—Mrs. Jos. Moore, Chef.

Pineapple Torte

Two cups butter, 4 cups flour, 10 egg yolks, 6 tbsp. sugar, 2 tsp. baking powder, 1 small can grated pineapple. Cream sugar, egg and butter. Thicken juice with 2 cups flour and 4 tbsp. sugar. Beat egg whites with 4 tbsp. powdered sugar, 1 tsp. baking powder and a few nuts. This is very fine.

—Mr. Jos. Moore, Chef.

Pineapple Tort

1 medium can sliced pineapple cut up, or laid in bottom of iron skillet whole (no grease or butter). 1 large cup brown sugar brought to a boil with 2 tbsps. of water and 2 tbsps. of butter. Pour this over pineapple, then make thin cookie dough as follows:

NEIGHBORHOOD COOK BOOK

1 tbsp. melted butter, $\frac{3}{4}$ cup sugar, 2 eggs well-beaten, 4 tbsp. water, 1 tsp. vanilla, 1 cup flour, 2 tsp. baking powder. Pour dough over the pineapple and let pan drop suddenly on a wooden table or stove from a distance of 4 or 5 inches. This takes out large air bubbles and makes the grain of the cake fine. Bake 45 minutes in moderate oven, turn out in plate bottom side up and serve with whipped cream.

—Mrs. G. F. Falley.

Peach Cobbler

1 cup flour, 2 tsps. baking powder, $\frac{1}{4}$ tsp. salt, 2 tsp. butter, $\frac{3}{4}$ cup milk. Mix as for baking powder biscuits. Pare and slice six or eight peaches and put in the bottom of a baking dish. Add 1 cup of sugar and $\frac{1}{2}$ cup of water. Cover with the batter and bake 30 minutes in a moderate oven. Serve with cream and sugar. Canned or dried peaches may be used.

—Mrs. G. A. Nichols.

Queen Apples

Pare 6 large apples, remove core leaving the apples whole. Place in sauce pan with a small cup of cinnamon candy, 1 cup sugar, and water to the top of the apples. Simmer slowly. When apples are tender, remove them and boil the juice to a thick syrup. When ready to serve place an apple on a plate; fill center with nut meats, pour syrup over and a generous spoonful of whipped cream.

Raspberry juice may be used in place of the candy. May be used for Mock Tomato Salad, by omitting the sugar and using salad dressing.—Mrs. Victor White.

NEIGHBORHOOD COOK BOOK

Raisin Puff

2 eggs, $\frac{1}{2}$ cup butter (scant), 1 cup milk, 2 tbsp. sugar, 2 cups flour, 3 tsp. baking powder, 1 cup chopped raisins. Steam 1 hour.

Sauce: 1 cup brown sugar, 1 heaping tbsp. butter, 2 tbsp. flour. Cream together, add 2 cups boiling water, and boil until thick.

—Mrs. C. B. Coon.

Rice Surprise

1 cup hot cooked rice, 1 tbsp. gelatin, 2 or 3 tbsp. sugar, $\frac{1}{4}$ tsp. salt, 1 tsp. vanilla, 1 cup whipped cream.

Soak the gelatin in 3 tbsp. cold water for 5 minutes, and mix with rice. Add the sugar, salt and vanilla; beat well. Set aside until it begins to congeal. Beat the cream stiff and fold in. Pour into mould and let harden. Turn onto a platter and serve with orange sauce, made by boiling until thick, 1 cup sugar, $\frac{1}{2}$ cup water, juice and a little grated rind of 1 orange. Serves 6.

Lemon Rice

1 cup boiled rice, 1 pt. milk, 2 eggs, 1 lemon, 1 cup sugar. Boil milk and stir in rice; beat yolks with $\frac{1}{2}$ cup of sugar, add to the milk and rice and cook until thick as soft custard. Take from stove, grate in the rind of lemon and pour into pudding dish. Beat whites of eggs with remaining $\frac{1}{2}$ cup sugar, add juice of lemon and pour over pudding. Serve cold.

—Mrs. H. McPherrin.

NEIGHBORHOOD COOK BOOK

Rice Fluff

Soak $\frac{1}{3}$ box gelatine in $\frac{1}{3}$ cup cold milk, cook $\frac{1}{2}$ cup rice in double boiler with $1\frac{1}{2}$ pints milk, $\frac{1}{4}$ tsp. salt. When tender, add the soaked gelatine, stir gently until dissolved, add $\frac{1}{2}$ cup sugar and let cool. When it begins to thicken add 1 tsp. vanilla and 1 cup whipped cream. Pour in mould to set. —Mrs. I. Mogren.

Sour Cream Torte

$\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 1 tsp. vanilla, yolks of 4 eggs added one at a time, 3 tbsp. milk, 1 cup flour, 1 tsp. baking powder.

Spread dough in pans, add the whites of eggs, beaten with 10 tbsp. granulated sugar, chopped walnuts, or fresh cocoanut. Bake in moderate oven until a light brown.

Filling

1 cup sour cream, 3 tbsp. granulated sugar (in double boiler). Thicken with 1 tbsp. cornstarch dissolved in a little water, then add 1 egg, well-beaten, and beat thoroughly with beater. Flavor with vanilla.

—Mrs. Rosa Tooke.

Strawberry Fluff

Mash 1 cup strawberries, add 1 cup sugar, beaten whites of 2 eggs. Pour over slices of cake, or lady fingers, and serve with whipped cream.

—Mrs. J. E. Hathaway.

NEIGHBORHOOD COOK BOOK

Spanish Cream

1 envelope Knox's gelatine, 3 eggs, 1 tbsp. vanilla, 1 qt. milk, 8 tbsp. sugar. Soak gelatine in milk 5 minutes. Place in double boiler with a little salt, and when hot, add yolks of eggs and 4 tbsps. sugar well beaten. Stir until it comes to the boiling point. Remove from fire and add the well-beaten whites, to which has been added 4 tbsps. sugar, stirring briskly until thoroughly mixed. Flavor and turn into mold. Serve with whipped cream. This forms a jelly in bottom of pan with custard on top. Serves 8. —Mrs. W. H. Blacker.

Turkish Delight

1 can sliced pineapple, 1 small bottle maraschino cherries, $\frac{3}{4}$ lb. marshmallows, 1 pt. cream. Drain pineapple, wipe dry and cut into small pieces. Drain cherries and cut in halves. Drain in separate bowls over night. Cut or pull marshmallows into 4 pieces. Pour cream over this and let stand until marshmallows have dissolved; stir once in a while. Pour fruit into this and serve. —Mrs. Margie Moore.

Caramel Ice Cream

2 qts. milk, 1 qt. cream, 2 cups sugar, 1 scant cup flour, 1 tbsp. vanilla, 4 eggs.

Make a custard of 1 qt. of the milk, flour, sugar and eggs. Add cream and the rest of the milk, vanilla and caramel.

Telephone 2963

John H. Neakrans

GENERAL TEAMING

CONTRACTING AND HAULING

Sand, Gravel, Black Dirt

Excavating and Grading

1557 Dewey Avenue, Evanston

LAUNDRY SATISFACTION

by

“THE LAUNDRY OF COMPLETE SERVICE”

Ser. 1—Wet Wash.

“ 2—Wet wash: household linen ironed.

“ 4—Rough dry, no starch.

“ 5—Rough dry with starch.

“ 7—Domestic—Finished ready to wear.

“ 6—Prim-o-prest—Ready to wear hand finished, complete in every detail.

Dry cleaning and pressing.

FRENCH LAUNDRY

Phone 2777

NEIGHBORHOOD COOK BOOK

Caramel

Melt 2 cups sugar in a skillet, add 2 cups boiling water and boil 10 minutes.

—Mrs. L. D. Trabert.

Frozen Maple Cream

1 cup maple syrup cooked until it threads, 4 egg yolks beaten and cooked with syrup until thick. Set aside to cool. 1 pt. cream, whipped, and mixed with custard. Pack in a large coffee can, tightly cover and pack in ice and salt 4 hours..

Serves 14 people and is very delicious.

—Mrs. W. A. Brodkorb.

Delicious with Ice Cream

Let 1 cup raisins simmer in water to cover until soft, add honey to sweeten and 1 tbsp. lemon juice. Thicken with cornstarch and add a pinch of salt. Mash 3 large bananas and add to raisin mixture while warm. When creamy, top ice cream with a tbsp. of the mixture.

—Mrs. E. S. Nethercut.

Chocolate Sauce for Ice Cream

½ cup sugar, ½ cup boiling water, 1 square chocolate (melted over steam), 1 large tbsp. butter, 1 tsp. vanilla.

Mix sugar, water and butter together and when boiling, pour gradually over the melted chocolate, stirring constantly. Return to fire, cook until a good smooth syrup, and add vanilla.

—Mrs. Hunter Nethery.

NEIGHBORHOOD COOK BOOK

Pineapple Ice

(3 gallons.)

1 quart grated pineapple, 10 lemons, 12 egg-whites, about 8 pints sugar.

Make 2½ gallons of mixture (water enough to fill up). . Make good strength lemonade, plenty sweet and add pineapple. When mixture is half frozen, add the stiffly-beaten whites. Continue freezing till solid. Cool cups before serving.

Lemon Ice

6 lemons, 9 oranges, whites of eggs, sugar. Use above method.

Frappe

Use above recipe, leave out eggs and add more water.

—Mrs. H. R. Wright.

Lemon Ice

(Quarts.)

1 qt. milk, 2 cups granulated sugar, 7 lemons, 2 oranges, 2 egg whites (beaten stiff).

Put milk and sugar in freezer and freeze a little, then add the fruit juices and last, the egg whites, then freeze stiff.

—Mrs. Margie Moore.

Lemon Ice

3 oranges, 5 lemons, 4 cups sugar, 6 cups ice water, 9 egg whites, beaten stiff. Grate rind of oranges, freeze.

—Mrs. U. G. Buck.

NEIGHBORHOOD COOK BOOK

Pineapple Ice

1 can pineapple, $1\frac{1}{2}$ cans water, 1 heaping tsp. gelatine dissolved in hot water, 2 cups sugar. Freeze.

—Mrs. W. H. Blake.

Maple Mousse

1 cup of hot maple syrup poured over the well-beaten yolks of 4 eggs.

Let stand until cold. Beat and add the well-beaten whites of 4 eggs, and $\frac{1}{2}$ to 1 pt. cream beaten stiff.

Pack in salt and ice, $\frac{2}{3}$ ice and $\frac{1}{3}$ salt. Let stand 4 to 6 hrs. but do not stir.

—Mrs. G. W. Heavener.

Orange Mousse

$1\frac{1}{2}$ cups orange juice, $\frac{1}{4}$ cup lemon juice, 1 cup sugar, $\frac{1}{2}$ cup nuts, 1 bottle whipped cream, $\frac{1}{2}$ cup powdered sugar, $\frac{1}{2}$ tsp. vanilla.

Melt sugar in orange juice. Put in a mold, then add nuts and cream (whipped stiff). Freeze 2 or 3 hours, using 1 part of salt to 3 parts of ice.

—Mrs. S. N. Gustafson.

Lemon Sherbet

3 lemons to 1 quart water, 6 tbsp. sugar. Pare yellow peel from lemons and leave out, unless you are to use it at once. Slice and squeeze the lemons upon sugar, let stand 15 minutes, add water and ice. Orangeade is made in the same way.

—A Friend.

NEIGHBORHOOD COOK BOOK

Strawberry Sherbet

1 qt. fresh ripe strawberries, 3 pts. water, juice of 1 lemon, 1 tbsp. orange-flower water, $\frac{3}{4}$ lb. sugar.

Crush berries to a smooth paste, add water, lemon juice, orange-flower water, and let stand 3 hours. Strain over the sugar, stir until sugar is dissolved, strain again, let stand 2 or more hours before using.

—Mrs. F. Baulch.

By George
1 qt. fresh ripe strawberries
3 pts. water
juice of 1 lemon
1 tbsp. orange-flower water
let stand 3 hours
Strain over the sugar
stir until sugar is dissolved
strain again
let stand 2 or more hours
before using

Pastry

PULFREY & CYRUS

REAL ESTATE INVESTMENTS

Insurance

905 CHICAGO AVENUE

Phone Evanston 9020

Your Best Recipe will fail if you have not
the proper equipment.

We have a full line of Kitchen Utensils and Gas Ranges

North Shore Hardware Co.

Phone 11

618 DAVIS STREET

Evanston

EVANSTON TRANSFER CO.

MOVING

BAGGAGE

EXPRESS

Long Distance Removals

716 MAIN STREET

Phone 5112

G. C. SCHEIBE, Inc.

G R O C E R

Two Stores

601 DEMPSTER STREET

926 DAVIS STREET

Phones: 2525, 2526, 2527

Phones: 2187, 2188

EVANSTON, ILL.

PASTRY

Pie

Pie Crust for one pie: 1 cup flour, $\frac{1}{2}$ cup shortening. Rub the shortening well into the flour and mix with *cold* water until it all sticks together. The less water used the better the crust.

Cream Filling: $\frac{1}{2}$ cup sugar, 1 tbsp. cornstarch, yolks of 2 eggs, and 1 cup scalded milk. Cook until thick and pour into previously-baked crust. Beat the white of eggs, add a little sugar, put on top of pie and brown in a slow oven.

Variations of above recipe: For spice pie stir into the cooked filling 1 scant tsp. each of ground cinnamon and cloves.

For cocoanut pie add $\frac{1}{2}$ cup shredded cocoanut to filling after it is cooked.

For chocolate pie, grate 2 heaping tbsp. of chocolate and cook with the filling.

For banana pie slice 2 bananas into the crust and then pour the filling over them.

For orange pie, do the same using sliced oranges.

For nut pie stir 1 cup of finely-chopped nuts into the filling. Chopped dates put into the filling make a delicious pie.

—Mrs. H. R. Putnam.

NEIGHBORHOOD COOK BOOK

Never Fail Pie Crust

½ brick Good Luck, ½ cup boiling water, 3 cups flour, pinch salt.

Pour boiling water over the Good Luck, and let it dissolve and cool.

Add flour and salt and mix with a fork.

Makes 2 pies. Will keep. —Mrs. W. L. Ball.

Brown Butter Pie

Brown in a pan, 1 large tbsp. butter, add 1 cup milk and ½ cup water, and let come to a boil. Mix 1 cup light brown or white sugar, 2 egg yolks, 3 tbsp. flour. Stir into the hot butter and milk and boil together.

Use whites for top. Makes 1 large pie.

—Mrs. A. Christoph, Hamlet, Ind.

Butter Scotch Pie

1 cup brown sugar, 1 cup milk, 1 tbsp. corn starch, yolks of 2 eggs, butter size of an egg, vanilla flavoring.

Cream eggs and sugar and add milk. Let come to a boil and add cornstarch, dissolved in a little water. Boil a few minutes, add butter, remove from fire and flavor. Place in baked crust with beaten whites over top.

Brown in oven.

—Mrs. L. D. Trabert.

Butter Scotch Pie

1 cup dark brown sugar, 1 cup milk, 1 tbsp. cornstarch, yolks of 2 eggs, butter the size of an egg, vanilla.

Cream eggs and sugar, add milk, let come to a boil, add butter, remove from fire, add flavor. Place in a baked crust; cover with beaten whites of eggs. Brown in oven.

—Mrs. L. D. Trabert.

NEIGHBORHOOD COOK BOOK

Butter-milk Pie

1 cup sugar, 2 eggs, 1 cup buttermilk, 1 cup raisins, 1 tbsp. vinegar, $\frac{1}{2}$ tsp. each of cloves, allspice and cinnamon. This makes 1 large pie.

Bake with 2 crusts.

—Mrs. U. G. Buck.

Caramel Pie

1 cup sour cream, 1 cup sugar, $\frac{1}{2}$ cup chopped raisins, pinch of soda.

Put over fire and cook until dark. Then add 1 tbsp. flour with a little water and bake with two crusts.

—Mrs. V. White.

Cocoanut Pie

Crust: Chop 3 tbsps. lard into 1 cup flour and $\frac{1}{2}$ tsp. salt, add 3 tbsp. cold water, roll out and bake in one crust.

Filling: 2 cups scalded milk, 3 egg yolks, $\frac{1}{2}$ cup sugar, 2 tbsp. corn starch, $\frac{1}{4}$ tsp. salt, 1 tbsp. butter, grated rind of $\frac{1}{2}$ lemon, 1 tbsp. lemon juice. Mix ingredients and cook in double boiler until thick. Pour into baked crust and cover with the beaten whites, to which have been added 1 tbsp. xxxx sugar. Brown in oven.

—Mrs. R. Timm.

NEIGHBORHOOD COOK BOOK

English Mince Meat

1 lb. sugar, 1 lb. beef suet (grated), 1 lb. currants, 1 lb. seedless raisins, 1 lb. seeded raisins, $\frac{1}{2}$ lb. mixed candied peel, 1 tsp. cinnamon, 1 tsp. allspice, $\frac{1}{2}$ tsp. nutmeg, $\frac{1}{2}$ tsp. mace, the juice and rind of 1 lemon, 4 nice baking apples. Put through the food chopper the fruits, including apples; mix the sugar with the spices and grated suet. Add lemon and mix all ingredients well. Then seal in mason jars until needed. Keeps indefinitely and improves with age.

—Mrs. Thomas Savage.

Jelly Pie

Line pie plate with crust. Spread over the crust $\frac{1}{2}$ cup of jelly (one may use jelly that has sugared, by adding a little water and stirring over the fire before putting into crust). Beat thoroughly: 3 eggs, scant cup of sugar, scant $\frac{1}{2}$ cup of butter. Bake slowly.

Reserve whites of 2 eggs for meringue. Add sugar to taste and spread over top. Return to oven to brown.

—Mrs. Florence Baulch.

Lemon Pie

3 eggs, juice and grated rind of 1 lemon, 1 cup sugar, 3 tbsp. boiling water.

Cook yolks of eggs, $\frac{1}{2}$ cup sugar, juice and rind of lemon and water in double boiler until thick.

Beat whites of eggs until stiff and add $\frac{1}{2}$ cup sugar. Stir in boiled mixture, put in baked crust and brown in oven.

—Mrs. M. Belle Woods.

NEIGHBORHOOD COOK BOOK

Lemon Surprise Pie

Yolks of 3 eggs, rind and juice of 1 lemon, $\frac{1}{2}$ cup sugar, 3 tbsp. hot water.

Cook in double boiler until thick. Beat whites of eggs until stiff and add $\frac{1}{2}$ cup sugar, beating again. Add to other mixture and beat well. Put in baked pie crust and brown quickly in hot oven.

—Mrs. R. Seefurth.

Lemon Cream Pie

Put 2 cups water in double boiler and add 1 large cup sugar with grated rind and juice of 1 lemon, 1 tbsp. butter and pinch of salt. When boiling hot, add 2 heaping tbsp. cornstarch, which has been dissolved in a little cold water, stirring rapidly until well cooked. Set aside to cool slightly and add the beaten yolks of 3 eggs. Line pie plate with rich crust partly baked, fill with lemon mixture and return to oven and bake, while beating the whites and 3 tbsp. sugar. Top the pie, return to oven to brown. This will make 1 very large or 2 small pies.

—Mrs. L. Scharstein.

Lemon Sponge Pie

1 cup sugar, 1 lemon (grate entirely), 1 tbsp. flour, heaping, 1 tbsp. butter, 1 cup sweet milk and 2 eggs.

Cream butter and sugar, add lemon and well-beaten yolks, then the flour and milk alternately, lastly, the stiffly-beaten whites of the eggs folded in. Bake in the crust in a slow oven.

—Mrs. M. E. Kurts.

Commercial Trust and Savings Bank

AT FOUNTAIN SQUARE AND DAVIS STREET
Evanston

CAPITAL AND SURPLUS

\$250,000

We pay 3 per cent on savings accounts

NEIGHBORHOOD COOK BOOK

Lemon Prune Pie

1 cup cold water, 1 cup sugar, 2 tbsp. cornstarch, $1\frac{1}{2}$ cups cooked prunes (pitted), 2 eggs, $\frac{1}{4}$ tsp. salt, 4 tbsp. lemon juice, grated lemond rind, 6 tbsp. sugar. Line a medium-sized plate with pastry having a fluted edge, and bake. Place cornstarch, salt, 1 cup of sugar, and the water, in a double boiler and cook 20 minutes. Add carefully, stirring constantly, the egg yolks slightly beaten, and cook until very thick. Remove from the fire, add the lemon juice, and grated rind of 1 lemon. Set aside to cool. When cold, pour over the prunes and top with meringue made from the egg whites and the 6 tbsps. of sugar. Place in a slow oven to set and brown.

—Miss Lillian Cooley.

Martha Washington Pie

(Serves 10 people.)

3 eggs well-beaten, 1 cup sugar, $1\frac{1}{2}$ cup flour, 2 tbsp. water, 1 heaping tsp. baking powder.

Bake in tins, split while warm and fill with the following:

Filling

1 cup milk, 1 cup sugar, 1 egg, 1 tbsp. cornstarch dissolved in a little milk, small piece of butter.

Cook until thick and put between layers.

—Mr. Jos. Moore, Chef.

NEIGHBORHOOD COOK BOOK

Mock Cherry Pie

1 large cup cranberries, $\frac{3}{4}$ cup raisins, 1 cup sugar, 1 tbs. flour, $\frac{1}{2}$ cup boiling water, pinch of salt, 1 dessert spoon vanilla. Cut up the cranberries and raisins, mix with sugar and flour, and pour boiling water over all. Add vanilla. —Mrs. Jas. C. Carter.

Nut-mince Pie

1 cup walnuts chopped fine, 2 cups apples, 1 cup seeded raisins, $1\frac{1}{2}$ cup sugar, 1 tsp. allspice, cinnamon and cloves, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ cup of vinegar mixed with $\frac{1}{2}$ cup of water. —Mrs. W. L. Severance.

Nut Mince Pie

1 cup nut meats chopped fine, 2 cups chopped apple, 1 cup raisins, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ tsp. each of cinnamon, cloves and salt, 1 large tbs. vinegar, $\frac{1}{2}$ cup fruit juice (or water), 1 tbs. flour, or cornstarch.

—Mrs. C. H. Hathaway.

Rhubarb Pie

Cut 2 lbs. of rhubarb into small pieces; if it is young and tender, do not remove skin. Line a pastry tin with rich crust; sprinkle a little flour and sugar in the bottom. Fill in the rhubarb, $\frac{1}{2}$ cup nut meats, 1 cup sugar and a little flour over the top. Add 1 tsp. of water. Cover with a top crust and bake slowly for about $\frac{3}{4}$ of an hour. Makes 2 small pies. —A. C. K.

NEIGHBORHOOD COOK BOOK

Rhubarb Pie

1 cup rhubarb, juice of 1 lemon, 1 cup sugar, butter size of an egg, 1 cup chopped raisins, 1 egg.

Mix and bake with upper and lower crusts.

—Mrs. C. M. Parrish.

Cream Rhubarb Pie

1½ cups cooked rhubarb, 2 egg yolks, 1 cup sugar, 2 tbsp. cornstarch.

Beat egg yolks and add to rhubarb. Mix sugar and corn starch and add to egg mixture and cook until thick. Add large piece of butter and fill a pie crust already baked.

Beat the whites of eggs to a stiff froth. Add 2 tbsp. of sugar. Spread over pie and brown.

—Mrs. S. N. Gustafson.

Southern Molasses Pie

1 cup molasses, ½ cup sugar, 1 tbsp. butter boiled until it thickens, 2 eggs well beaten. Pour syrup on eggs beating vigorously and continually. Flavor. Carefully pour in crust and bake.—Mrs. C. H. Hathaway.

South Sea Pie

½ cup sugar, 4 bananas put through ricer. Beat together ½ hour. When time to serve, pour into a pastry shell and cover top with whipped cream. Is also very good served with whipped cream without the pastry shell.

—Mrs. G. W. Heavener.

NEIGHBORHOOD COOK BOOK

Squash Pie

1 cup squash, 3 eggs, 1 cup sugar, $\frac{1}{3}$ tsp. ginger, $\frac{1}{2}$ tsp. salt, 1 tsp. cinnamon, butter size of a small egg, 1 cup milk. Beat the eggs, mix with other ingredients, and bake slowly.

—Mrs. A. A. Kendall.

Strawberry Pie

Bake a bottom crust. Sugar berries and keep on ice for a short time. Whip $\frac{1}{2}$ pt. cream until thick. Add 2 tbsp. sugar. Add berries to crust and spread cream over top and keep cold until ready to serve.

—Mrs. U. G. Buck.

Swiss Pie

1 pint milk, 1 cup sugar, 1 heaping tbsp. flour, 4 eggs, 1 tsp. almond extract, 1 lb. almonds (blanched, roasted and browned), 1 cup thick cream, 10 candied cherries. Put milk in double boiler and when it gets hot, add to it one-half the sugar mixed with the flour. Beat the eggs and add to the rest of the sugar. Cook the milk mixture for 10 minutes, then add the egg mixture, stirring constantly. When quite thick, remove from fire and let cool. Then add almond extract and almonds, reserving 2 tbsp. Let stand until cold and fill pastry shell. Whip cream until very stiff and cover pie. Sprinkle with almonds, and with a pastry tube fancy border around the edges. Use cherries around the border. Keep in cool place until ready to serve.

—Mrs. E. W. Keast.

NEIGHBORHOOD COOK BOOK

Syrup Pie

1 cup syrup, 1 tbsp. sugar, 2 eggs and a small piece of butter.

Beat eggs well, mix in syrup, sugar and butter. Bake in bottom crust. Top with white of eggs and sugar.

—Mrs. W. F. Struebing.

GARAGES

of Character and Dignity

If you own a car or if you contemplate buying one, you certainly want a BETTER GARAGE. The life and looks of your car depend largely on its being properly housed in a garage where it can be properly cared for and away from weather conditions when not in actual service. BETTER GARAGES SUPPLY THIS NEED.

Cairo Building Material Co.

Phones: Evanston 7614-4255

1230 LEON PLACE,

Evanston, Illinois

Office: Main 2722

Works: Boulevard 2120

Federal Iron Works

Structural and Architectural Iron

807 Stock Exchange Building

30 N. La Salle Street

CHICAGO

Works: 3545-55 Shields Avenue, Chicago

Soups



SOUPS

Cream of Asparagus Soup.

1 can or 1 bunch asparagus, 1 qt. milk, 1 pt. water, 1 egg or $\frac{1}{2}$ pint cream, 1 slice onion, 2 tbsp. Snowdrift, 3 tbsp. flour, 1 tsp. salt, dash cayenne.

Peel the asparagus, cut it into dice and put it over the fire in the water; when tender, press through a colander. Add the cayenne and onion and put it aside to reheat. Rub together the Snowdrift and flour; add them to the heated milk, stir until it just reaches the boiling point and add the salt. Take from the fire, add the asparagus liquor, the yolk of the egg, beaten, and pour slowly into the tureen over the well-beaten white of the egg or the cream whipped stiff. This soup cannot be reheated after mixing.

Cream of Celery Soup

3 stalks celery, 3 cups milk, 1 slice onion, 1 tsp. salt, 2 tbsp. butter, 2 tbsp. flour, $\frac{1}{4}$ tsp. pepper, 1 cup cream. Break celery into 1 inch pieces and pound in a mortar. Cook in double boiler with onion and milk 20 minutes. Remove onion. Heat the butter, add flour and seasonings. Add first $\frac{2}{3}$ cup and gradually the rest of the celery broth, and the cream. Cook until smooth and slightly thickened and serve at once.

—Mrs. J. L. Denman.

NEIGHBORHOOD COOK BOOK

Cream of Corn Soup

1 pint grated green corn or 1 can corn, 1 quart milk or stock, 1 pint cold water, $1\frac{1}{2}$ cups medium white sauce, 1 slice of onion, salt and pepper to taste.

Cook the corn in the water 30 minutes stirring frequently; press through a colander. To the liquid add the cream sauce, stock or milk and seasonings. Serve with croutons.

—Mrs. Maude Scanlan.

Cream of Corn Soup

$\frac{1}{2}$ can corn, chopped fine, 1 tbsp. butter, 2 tbsp. flour, 1 quart milk, $\frac{1}{2}$ cup cream.

Mix together butter and flour, add milk and let boil; add corn, salt and pepper (or a little kitchen bouquet if liked), just before serving add $\frac{1}{2}$ cup whipped cream.

—Mrs. W. A. Brodkorb.

Mrs. B's Chowder

Boil 4 or 5 cups potatoes cut in cubes, in salted water. Cut 1 pound lean salt pork in small pieces and fry until brown. Take pieces of pork from fat and add to drained potatoes, 1 medium-sized onion, fried in the pork fat but not too brown; add as much flour as fat will take, add 1 pint milk, or more if needed, to make a cream sauce. Season with salt and pepper. Add 1 large can of fish flakes to this mixture, then the pork and potatoes.

Good served with toast.

—Mrs. W. F. Brugman.

NEIGHBORHOOD COOK BOOK

Potato Chowder

6 potatoes cubed, 3 medium-sized onions, sliced fine, 1 slice of salt pork, cubed and fried slowly until a light brown; add potatoes, onion, salt and pepper. Cover with water and simmer 30 minutes. Add 4 cups of milk and stir in 1 tbsp. flour wet with some of the milk. Boil again and serve.

For other chowder add clam, oyster, tomato, fish, or tuna, just before the milk.

—Mrs. H. G. Smith.

Cream of Tomato Soup

(That will not curdle.)

1½ cups canned tomatoes, 2 tbsp. butter, 1 tbsp. cornstarch, speck of sugar, 1 slice of onion, 1½ cups milk, salt to taste.

Cook onion with the tomatoes 10 minutes and rub through strainer. Make tomato sauce, using the butter, cornstarch, tomato stock and seasonings. Allow this mixture to become *very cold*. When ready to serve, combine it with the milk which should be cold. Heat in double boiler and serve. This will not curdle if method is followed.

—Mrs. H. R. Putnam.

Canned Tomato Soup

14 quarts tomatoes, 14 stalks celery, 6 bay leaves, 21 cloves, 7 onions. Boil together until tender and strain.

Add 14 tbsp. butter, 14 tbsp. flour, 8 tbsp. salt, 12 tbsp. sugar, 1 tsp. paprika. Let boil a few minutes, pour into glass jars and seal.

—Mrs. U. G. Buck.

H E S S B R O S. C O.

(Not Inc.)

CUT STONE CONTRACTORS

Office and Yards: 716 PITNER AVENUE

Phone Evanston 4191

Evanston, Ill.

Let Us Call for Your Laundry

Evanston Hand Laundry

David Tapper, Proprietor

1029-1031 CHICAGO AVENUE

Evanston, Ill.

Telephone 756

Phone 4400

G. F. KNIGHT

**GENERAL CARPENTER, CONTRACTOR
AND BUILDER**

535 JUDSON AVE.

EVANSTON, ILL.

We Specialize in

Buick and Cadillac Cars and General Overhauling.
Accessories, Cylinder Regrinding, Battery Service, Michelin
and Converse Cord Tires, Michelin Ring-shaped Tubes
Welding and Brazing

CENTRAL PARK GARAGE

2822 CENTRAL STREET

Evanston, Ill.

Telephone 785

ARTHUR HALLSTROM

PHILIP G. SCULL

NEIGHBORHOOD COOK BOOK

Cream Tomato Soup

1 pint stewed tomatoes, rubbed through a strainer to remove seeds and skins. Return to stove and add $\frac{1}{4}$ tsp. soda. $1\frac{1}{2}$ pints milk and a pinch of soda, heated. Pour in the tomatoes, season with salt, pepper and butter, bring to the boiling point and serve at once.

—Mrs. U. G. Buck.

Lima Bean Soup

Soak 1 cup lima beans over night, cook in 3 cups of water until soft, mash through a strainer, add 1 onion, 1 stalk of celery and 1 carrot cut into fine pieces, and 2 tablespoons butter. Cook 6 minutes without browning. Add $\frac{1}{2}$ tbsp. flour, stir well, and add to the first mixture. Add 2 cups of hot milk, seasoned with salt and pepper, and 3 tbsp. of catsup.

—Mrs. L. Matthews.

Lobster Soup

1 small can lobster, 1 quart hot water. Boil until soft. Strain through a colander; add 1 quart milk; season with butter, salt and pepper. Serve hot.

—Mrs. U. G. Buck.

Potato Soup

Cook 3 potatoes, 1 onion, and 2 stalks of celery in salted water. When soft, mash and add 2 tbsp. of butter, 1 tbsp. of flour; mix the flour in well and add 2 or 3 cups of milk. Season with salt and pepper. Let come to a boil and serve at once. Serves 6 persons.

—Mrs. C. Johnson.

NEIGHBORHOOD COOK BOOK

Scotch Broth

1 medium-sized soup bone, 1 cup yellow peas and barley, $\frac{1}{2}$ cup each carrot, parsnip, turnip and cabbage, chopped fine, 1 leek or onion, sprig of parsley, water, salt.

Boil the soup bone, peas, barley and salt for an hour, add the other vegetables and cook an hour longer. A tomato may be added if liked.

—Mrs. Thomas Savage.

Soup

1 lb. boiling beef, 1 onion sliced fine, 1 can tomatoes, celery, 1 cup barley, salt and pepper to taste.

Boil slowly 3 hours.

—Mrs. I. Mogren.

Spinach Soup

4 tbsp. butter, 3 tbsp. flour, 1-pint milk, 1 pint finely chopped cooked spinach and juice, salt and pepper.

Melt butter, add flour and stir until well-blended; add the milk; continue stirring until thick, then add the spinach, juice and seasoning. Cook for several minutes. The well-beaten yolk of an egg may be added just before serving if desired.

—Mrs. Milton F. Collion.

Vegetable Goulash

1 tbsp. butter, 1 cup cheese, 1 can tomato soup, 1 can corn, 2 pimentos, 1 egg, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. paprika.

Serve on toast with or without a rub of garlic. Will serve 12 persons.

—Mrs. Warren Edwards.

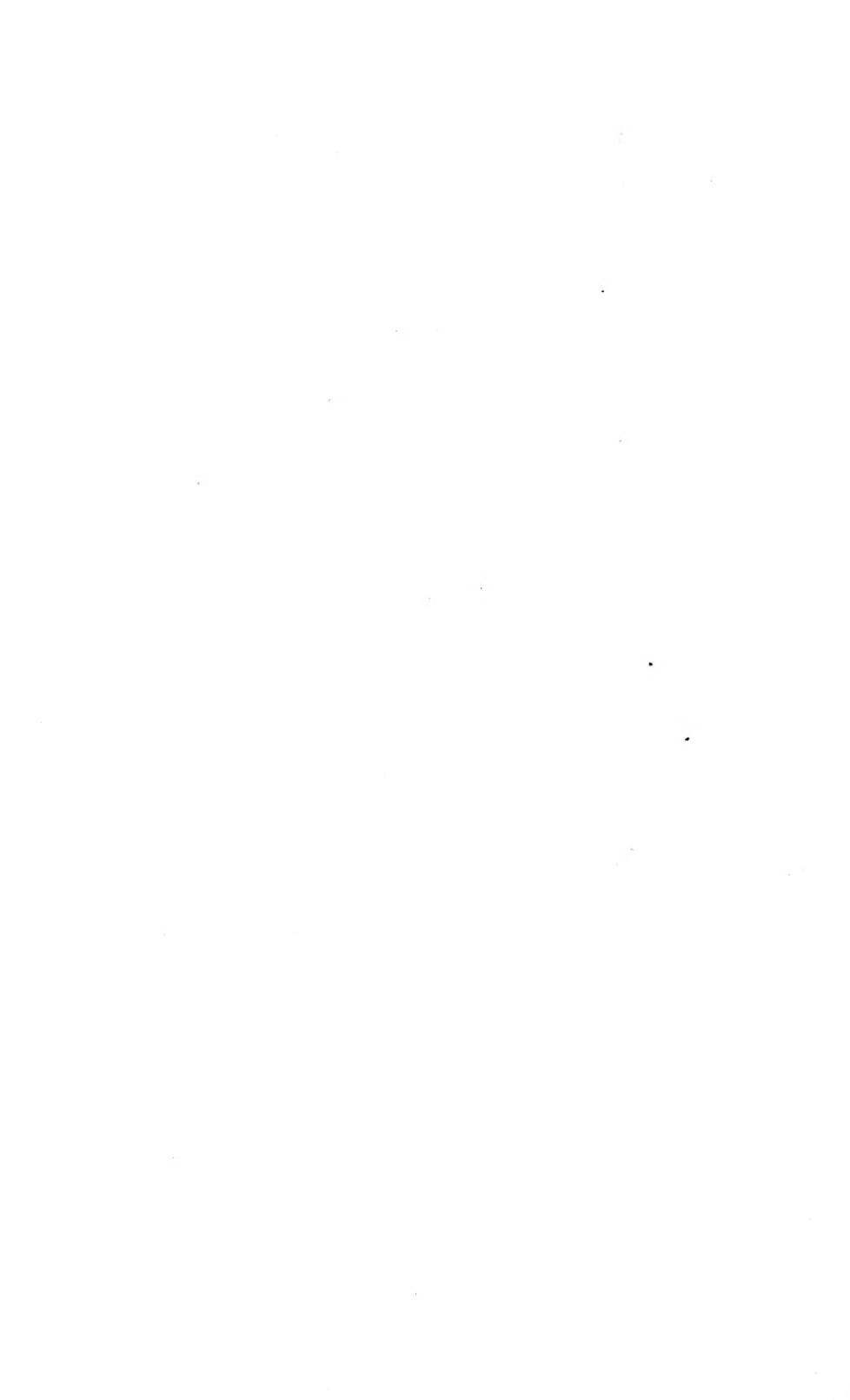
NEIGHBORHOOD COOK BOOK

Wartime Cream of Tomato Soup

1 quart tomatoes, 1 small onion, 1 small stalk of celery, 1 tsp. sugar, a few pepper corns, 1 quart milk, $\frac{1}{4}$ tsp. soda, 1 tbsp. butter, 2 cups cooked oatmeal, salt.

Cook together tomatoes, onion, celery, sugar and pepper corns. Rub through a sieve; heat again to boiling point and add soda, stir, and skim. Scald the milk, add to the tomato stock, stirring constantly, add salt and butter; just before serving add the cooked oatmeal. Cook in double boiler.

—Mrs. C. A. Klein.



Meats and Poultry

SPECIAL NOTICE
FOR FANCY DINNER PARTIES

BEEF TENDERLOINS
FANCY SQUABS CROWN OF LAMB
FANCY CHICKEN BREASTS

Put up in any style

FANCY POULTRY, BUTTER AND EGGS

We also handle a complete line of STAPLE GOODS

SEE

R. HUBER

702 Main Street

THE HOUSE OF QUALITY

Phone 777-78-79

EVANSTON

Phone Evanston 2177

Fred W. Hedblom

SHEET METAL WORK

912 Crain Street

Evanston, Ill.

Avoid delay by placing your orders early for

Refrigerator and Furnace repairs.

We repair Gutters, Downspouts and Chimneys.

MEATS AND POULTRY

Beef Loaf

2 lbs. beef, 1 lb. pork, chopped, 8 crackers, powdered, $\frac{1}{2}$ cup milk, 1 egg, salt and pepper to taste.

Mix thoroughly, shape in baking pan, sprinkle with cracker crumbs, place 2 strips of bacon on top. Put enough water in pan to bake nicely; let it simmer low to make brown gravy. For special occasions, place 3 hard-boiled eggs in the center of loaf before putting in oven.

—Mrs. Ada Saxer, St. Louis, Mo.

Beef Loaf

To 1 pound ground round steak, 1 shredded wheat biscuit crumbled fine, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ tsp. poultry dressing, salt and pepper. Mix together, form in roll and bake from $\frac{3}{4}$ to 1 hour slowly. When made larger a row of hard-boiled eggs may be placed through the center before baking.

—Mrs. N. H. Byam.

Scalloped Brains

Soak calves brains in cold water 1 hour. Parboil in salted water 10 minutes, remove the skins. Butter baking dish, put in a layer of the brains, sliced, then a layer of bread crumbs, sprinkle with salt and pepper, dot with butter. Continue until your dish is nearly full. Cover with milk and bake $\frac{3}{4}$ hour in moderate oven.

—Mrs. C. E. Johnson.

NEIGHBORHOOD COOK BOOK

Chili Con Carne

1 onion, 1 quart tomatoes, 3 peppers (small, and chopped fine), 1 lb. ground round steak, 1 can kidney beans or Mexican Chili beans.

Chop onion very fine and brown; add meat and brown. Stir into this 1 quart tomatoes, the beans and the peppers. Season with salt, pepper and 2 tsp. Chili powder. Cook slowly until the peppers are well done and the desired thickness is obtained.

—Mrs. H. W. Corke.

Chili Con Carne

Brown 1 onion in hot lard, add 1 lb. hamburg steak; brown; then add 1 pint tomatoes, 1 tsp. salt, $\frac{1}{2}$ tsp. Chili powder, 1 cup water; simmer 1 hour and add 1 can kidney beans. Simmer 1 hour or more.

—Mrs. M. L. Wigginton.

Chili Con Carne

1 lb. round steak ground, 1 can kidney beans or macaroni, 1 can Campbell's Tomato Soup, 3 medium-sized onions, 2 tbsp. bacon drippings. Put drippings in a frying pan, add sliced onions and meat, and fry until done. Heat tomato soup and beans, and when meat is done, combine, and season to taste.

—Mrs. Andrew Leaf.

NEIGHBORHOOD COOK BOOK

“Chili” Kidney Beans and Hamburg

Fry 1 large onion in 2 tbsp. crisco and butter. Make 1 lb. hamburg steak into small flat cakes, roll in flour and brown in skillet with onions, putting onions to one side. Add 1 tbsp. flour and 1 pint water, cook until gravy is thick, add 1 can kidney beans, cooking slowly $\frac{1}{2}$ hour; add 1 tsp. Chili powder, cook 10 minutes. Serve hot.

—Mrs. M. V. Smurr.

Chop Suey

$\frac{3}{4}$ pound veal, $\frac{3}{4}$ pound pork, $\frac{3}{4}$ pound beef, 4 large onions, 2 stalks celery, 2 cups water, 3 tbsp. molasses, 3 tbsp. Oriental Sho You Sauce.

Cut meat fine and fry until very brown; add molasses and Sho You sauce. Dice onions and celery and place with meat in deep kettle, add water and cook for $\frac{3}{4}$ hour. Season to taste and thicken a very little with flour. Serve with boiled rice.

Boiled Rice for Chop Suey

Cook the rice until tender in salted water. Drain through a colander and let cold water run on it. Reheat in double boiler or the oven.

Mrs. Elmer A. Johnson.

NEIGHBORHOOD COOK BOOK

Chop Suey

1 pound sausage and hamburger, 1 small package spaghetti, 6 small onions, 1 pint tomatoes, 1 tbsp. sugar, butter.

Slice onions and fry in butter until brown; cook spaghetti until tender. Mix all together and cook 10 minutes.
—Mrs. C. M. Parrish.

Chop Suey

1½ pounds beef, ½ pound pork, simmer ½ hour in 1 tbsp. drippings, add 1 tbsp. molasses, 1 tsp. salt and simmer 20 minutes longer. Cook 1½ cups chopped celery and 1½ cups chopped onion till tender; add to the meat and cook 15 minutes. Serve with steamed rice.

—Mrs. U. G. Buck.

Chop Suey

½ lb. lean beef, ½ lb. lean pork, 3 cups celery, 2 cups onion, 1 tbsp. fat, 1 tbsp. sugar, 2 tbsp. Chop Suey sauce, (or more), 1 tbsp. cornstarch, ¼ tsp. salt, dash of black pepper.

Heat fat in large skillet. Add meat, cut fine. Stir occasionally and let fry until nearly done. Add celery and onion, cut into small bits; also about a cup of water, chop suey sauce, sugar, salt and pepper. Cook 15 minutes with cover, mix cornstarch in cold water and add; cooking until done. Enough for 4. Serve with rice, boiled or steamed.
—Mrs. Frank Camp.

NEIGHBORHOOD COOK BOOK

Creamed Bacon

(Serve with corn bread.)

$\frac{1}{2}$ lb. bacon—slices $\frac{1}{8}$ inch thick, 1 quart milk, 2 tbsp. flour.

Soak bacon in milk for several hours. When ready to use, drain, dip slices of bacon in flour and fry slowly. Remove from pan; add flour and milk in which bacon was soaked to make a thick gravy. Pour gravy over bacon and serve with corn bread or muffins. Enough for 4. A good luncheon or supper dish.

—Mrs. Frank Camp.

Curried Lamb

Put 4 cups lamb, cut in small pieces, in a kettle; cover with cold water and bring to the boiling point; pour off the water and rinse the meat in cold water. Return to kettle and add 1 quart boiling water, 1 large onion, 1 stalk celery, 3 sprigs thyme, 3 sprigs parsley. Simmer slowly until meat is tender; remove meat and strain the liquor.

Melt 2 tbsp. butter, add 2 tbsp. flour and 1 tsp. curry powder, salt, pepper, and strained liquor. Cook 3 minutes, add meat, reheat and serve. Garnish with boiled rice.

—Mrs. C. E. Johnson.

Telephone Franklin 678

Phillips, Getschow Co.

ENGINEERS & CONTRACTORS

Heating, Ventilating, Power

**128-130 W. Kinzie Street
CHICAGO**

Phone 2381

Delaney & Doran

**COFFEES, TEAS
EXTRACTS, SPICES**

**510 MEACHAM AVENUE
PARK RIDGE, ILL.**

Regular Deliveries Made
to All North Shore Towns
Auto Trucks

Sent Anywhere
by
Parcel Post

NEIGHBORHOOD COOK BOOK

Deviled Steak

1 flank steak, 1 large onion, 2 tbsp. butter, 2 tbsp. flour, $\frac{1}{8}$ tsp. paprika, 1 tsp. each mustard, salt and pepper, 3 tbsp. vinegar, 2 cups hot water.

Melt butter in frying pan and brown onion, remove onion, cut the steak in pieces, dredge lightly with flour and fry in the butter until brown; add the other ingredients and 2 cups hot water. Cover closely and simmer until meat is tender, about an hour. Serve on hot platter and garnish with fried potatoes. Will serve 6 people.

—Mrs. C. E. Johnson.

Flank Steak Roast

About 2 lb. flank steak, pound well. Place in roaster. Cover with 1 can small green peas, 1 can tomatoes, 1 finely-chopped onion, season to taste. Bake slowly until steak is tender.

—Mrs. James H. Morey.

Baked Ham

Parboil about $\frac{1}{2}$ hour, remove skin from whole or $\frac{1}{2}$ ham; place in roasting pan; cover fat part with brown sugar and stick in cloves in some simple design. Pour around $\frac{1}{2}$ cup each of vinegar and water. Roast very slowly or at 300 degrees, for 4 or 5 hours until tender. Serve hot or cold. Cut in thin slices.

—A Friend.

NEIGHBORHOOD COOK BOOK

Ham Loaf

1 pound ham, 2 pounds lean, fresh pork, chopped, 1 cup milk, 2 eggs, 1 cup bread crumbs, salt and pepper.

Mix together and shape in loaf; place in baking pan, put bread crumbs on top and pour over it 1 can tomato soup. Bake 2 hours in slow oven. Chopped onion may be added.

—Mrs. W. A. Brodtkorb.

Ham Loaf

Chop $1\frac{1}{2}$ pounds raw ham, $1\frac{1}{2}$ pounds round steak, $\frac{1}{2}$ pound fresh pork; mix and add 2 well-beaten eggs and 1 cup bread crumbs. Bake 1 hour. Use no seasoning. $\frac{1}{2}$ recipe enough for small family.

—Mrs. Don Crawford.

Southern Hash

Brown 1 lb. ground round steak in frying pan; add 1 large onion, 1 sweet green pepper and 3 tomatoes, chopped. Boil 1 cup rice, and when done add to the meat, also 1 egg well-beaten, salt and pepper.

Place in buttered pan and bake $\frac{1}{2}$ hour.

—Mrs. Fred Mumm.

Head Cheese

5 lbs. fresh pork shoulder, 4 lbs. veal, salt and spices.

Cook together, with a veal shank to make sure your cheese will stiffen, until meat is well done. When meat is cold, cut in small pieces, season with salt and spices. Tie meat in towel very tight and place in boiling broth. Remove when meat is thoroughly heated and set in cool place with a weight on.

—Mrs. C. U. Olson.

NEIGHBORHOOD COOK BOOK

Pilaf of Lamb

$\frac{1}{2}$ cup rice, 2 cups cold chopped lamb, 2 tbsp. butter.

Boil rice in plenty of boiling, salted water, until tender. Drain, mix with the finely-chopped lamb, season with salt, pepper, celery salt and butter. Return to fire and heat through; turn in a greased tin mould. Place in oven 10 minutes or until the Pilaf will keep its form when turned out of the mould. Serve with tomato sauce.

—Mrs. C. B. Coon.

Meat Loaf

$1\frac{1}{2}$ pounds round steak, $\frac{1}{2}$ pound lean veal, $\frac{1}{2}$ pound lean pork; grind together twice. Add 2 eggs well beaten and 1 cup of moistened bread crumbs, 1 tsp. salt and pepper. Mould in loaf and bake $1\frac{1}{2}$ hours.

—Mrs. C. J. Preston.

Noodles

2 well-beaten eggs, $\frac{1}{2}$ tsp. salt, flour enough to make quite stiff. Roll thin, let dry 2 hours. Cut in strips and cook with meat or chicken 1 hour.

—Mrs. Emma Foster.

Pilaf

1 lb. ground round steak, 1 cup dry rice, 2 cups tomato pulp, 1 quart boiling water, 1 chopped onion, salt and pepper.

Mix together, and bake 1 hour. If too dry add milk a short time before taking from oven.

—Mrs. S. I. Koogle.

NEIGHBORHOOD COOK BOOK

Pigs in Blanket

2 lbs. round steak cut in strips about 2 inches wide and 4 inches long. Lay a strip of bacon, piece of bread and slice of onion on strip of steak and season with pepper and salt. Roll up and fasten with toothpick.

Fry in bacon drippings until thoroughly done. Add water and allow to simmer about 1 hr., or until tender. Remove meat and thicken with flour, for gravy.

—Mrs. Andrew Leaf.

Pork Chops with Apples

6 pork chops, 3 tbsp. flour, $\frac{1}{4}$ tsp. sage, $\frac{1}{2}$ tsp. salt, 2 cups hot water, $\frac{1}{2}$ cup raisins, 3 tart apples, 1 tbsp. vinegar, $\frac{1}{4}$ cup brown sugar.

Sprinkle chops with sage and salt and brown in pan. Remove to shallow baking dish. On each chop place $\frac{1}{2}$ an apple, pared, cored and filled with brown sugar. Into the fat in pan put flour and salt; brown, adding water to make gravy; bring to boil stirring constantly; add vinegar and raisins. Pour over chops and bake until apples are tender.

—Mrs. Ed. Holtz.

Potatoes and Chops

Peel and slice enough potatoes to nearly fill a casserole. Cut fine 2 stalks of celery. Place a layer of celery in casserole, then a layer of potatoes; continue until nearly full. Season, and cover with five or more pork chops. When chops are half done, turn. Bake slowly.

—Mrs. James H. Morey.

NEIGHBORHOOD COOK BOOK

Potatoes and Ham

Cut potatoes in thick slices and lay in buttered roaster or casserole. Sprinkle with finely-chopped onion, salt, pepper and a little flour; place over them a layer of ham, cut in slices, then another layer of potatoes. Nearly cover with milk and bake in a slow oven 1 hour.

—J. N. W.

Pot Pie or Dumplings

1 egg well-beaten, 1 cup cold water, pinch salt, 2 tsp. baking powder, flour to make a stiff dough. Stir well. Drop into gravy by small spoonfuls. Be sure not to crowd too many in a kettle. Cook 8 minutes without removing cover, turn over and cook several minutes longer. Will serve 6.

—Mrs. C. A. Wright.

Pork Turkeys

Have the pork chops cut thick and sliced through almost to the bone, fill the chop with dressing made as for turkey, sew up the top and bake until tender, the first half hour quickly, then finish slowly.

—Mrs. N. H. Byam.

Round Steak with Onions

Take a thin slice of round steak, season with salt and pepper, pound in as much flour as it will hold. Heat a generous amount of fat or butter in a frying pan; brown meat well on both sides. Cover closely, let simmer 1 hour, or until tender.

WHOLESALE

Telephone Evanston 7285

RETAIL

BOULEVARD FLORISTS

John F. Broadbeck, Prop.

CUT FLOWERS AND PLANTS

600-620 SOUTH BOULEVARD

EVANSTON, ILL.

M. P. ROSENDAHL

INTERIOR DECORATOR

General Painting

1108 ELMWOOD AVENUE

Telephone 614

EVANSTON, ILL.

Agent C. & N. W. R. R.

Notary Public

Phone 909

W. G. NORKETT

Attorney and Counsellor-at-Law

Real Estate and Loans, Insurance and Investments

C. & N. W. DEPOT

MAIN STREET, Evanston

C. H. ADAMS & CO.

ELECTRIC CONTRACTOR

Repairs of household appliances a Specialty

Vases wired for Electric lights

1131 ELMWOOD AVENUE

Tel. 1268

C. D. Macpherson

C. C. Flinn

C. D. MACPHERSON

DECORATOR

1570 SHERMAN AVENUE

Evanston, Ill.

WE SPECIALIZE IN EVANSTON PROPERTY

E. E. Stults Realty Co.

1915 CENTRAL STREET

Ph. Evanston 8080

NEIGHBORHOOD COOK BOOK

Fry 4 or 5 medium-sized onions sliced fine, in 2 tbsp. fat, until flossy and brown. Season with salt and pepper. Place meat on hot platter; cover with the onions. Add a few tbsp. water to the gravy in pan. Stir until smooth, serve at once.

—Mrs. H. R. Putnam.

Round Steak and Potatoes

Place individual pieces of thick round steak in greased casserole. Season with salt, pepper and finely-chopped onion; sprinkle with a little flour.

Pare medium-sized potatoes and place over meat. Pour a can of tomatoes over this and bake in very slow oven 2 or 3 hours.

—A. C. K.

Savory Round Steak

Take a piece of round steak about 1 inch thick, cut in pieces and brown well in frying pan. Cover with water and simmer for 1 hour. Cook a bunch of carrots and 6 large onions until almost tender. Place over the meat and let simmer for 1½ hours longer. 1 can of peas may be added.

—Mrs. Frank Flavelle.

Spanish Steak

Take 1½ pounds of ground round steak and fry enough to crumble nicely. Turn in a quart of tomatoes, 2 medium sized onions, cut fine. Salt and pepper to taste and let simmer slowl for 3 hours.

—Mrs. Clara Smith.

NEIGHBORHOOD COOK BOOK

Sauerkraut and Spare-ribs

1 can sauerkraut (14 cts.), 2 lbs. spare-ribs. Make a mound of the kraut in the center of a covered roaster, lay the ribs on this mound; salt and pepper to taste. Put in a hot oven for 20 min., then lower gas to minimum and continue to cook for 2 hrs. with no further attention.

—Mrs. H. S. Camp.

Fried Sausage Rolls

Roll thin a rich biscuit dough; cut with a biscuit cutter. Fry link sausages; while hot roll one link in each round of dough, pinch the ends together. Bake in medium oven. Serve on a hot platter with brown gravy.

—Mrs. Thomas Savage.

Veal or Beef Birds

Use veal steak or thin round steak; cut the meat into pieces about 3 by 4 inches, fill with dressing used for fowls, fold and tie with strings. Brown well on both sides in lard or mazola, with tiny pieces of onion. Bake in oven until tender.

—Mrs. N. H. Byam.

Veal Birds or Mock Chicken

Cut veal steak into 2 inch squares. Place a small piece of salt pork on each piece and roll. Fasten with toothpicks. Season and roll in flour; brown well in butter and lard. Remove veal from pan and make gravy. Put veal in gravy, cover pan closely and bake slowly 1 to 2 hours. Sprinkle with chopped parsley when serving.

—Mrs. Hunter Nethery.

NEIGHBORHOOD COOK BOOK

Veal Loaf

Boil 1 large or 2 small veal shanks until the meat falls from the bone. Shred the meat and add 4 hard boiled eggs, chopped, and 1 cup cracker crumbs. Season with salt and pepper.

Boil down the liquid to 2 cups or less; add this to the meat mixture. Place in a mould and set on ice until cool enough to slice.
—Mrs. H. G. Smith.

Veal Loaf with Mushroom Sauce

1½ pounds veal, 1½ pounds round steak, ½ inch slice salt pork, chopped 3 times, 3 sprigs parsley and a small onion chopped fine, 2 eggs well-beaten, 1 cup bread crumbs soaked in enough cold water to soften crumbs. Seasonings to taste. Bake slowly 2 to 3 hours.

Mushroom Sauce

Melt 2 tbsp. butter, add 2 tbsp. flour, the liquid drained from 1 small can mushrooms and enough milk to make a medium white sauce. Just before serving, add the mushrooms chopped fine. Serves 12 people.—
—Mrs. E. Duple.

Veal Stew with Dumplings

Cut into cubes, one pound of boneless veal and fry in a hot pan for ten minutes. Turn into a kettle and add boiling water to cover, also 3 tbsp. chopped carrots and 1 tbsp. chopped onion. Season with salt and pepper and cook 1½ hours. 20 minutes before serving add dumplings.

NEIGHBORHOOD COOK BOOK

Dumplings

1 cup flour, 4 tsp. baking powder, $\frac{1}{4}$ tsp. salt. Add milk enough to make batter the consistency of cookie dough. Mix together, break in an egg and beat well. Add to the stew one tbsp. at a time and cook 20 minutes with cover off for the first 10 minutes, then cover tightly for remainder of time. —Mrs. R. Timm.

Jellied Veal

Take 2 or 3 pounds of lean veal and 1 pound of lean beef, cut in small pieces; add water and salt. Cook very slowly for several hours. Remove all bones and pour into mould to cool. It is better to let stand over night. —Mrs. Thomas Savage.

“Baked” Fried Chicken

Prepare fowl, cut up, wash and dry with towel. Place butter and lard in pan, beat 2 eggs until lemon color, add $\frac{1}{2}$ cup sweet cream. Roll cracker crumbs fine, season with salt and pepper. Dip chicken in egg, roll in cracker mixture, place in pan, add 2 tbsp. water, cover and bake 1 hour in moderate oven. Turn chicken when in $\frac{1}{2}$ hour. —Mrs. Geo. Tyson.

Smothered Chicken

Split chicken down the back as for boiling or cut up as for frying, wash well, wipe dry. Place in baking pan; pour over 2 cups boiling water in which 2 tbsp. butter has been dissolved; cover tightly. Cook slowly $\frac{1}{2}$ hour, baste plentifully, cover again for 20 minutes. Baste again twice, 15 minutes apart, the last time with a tbsp. of butter; bake 10 minutes longer, or until tender.

Transfer chicken to a hot dish, thicken gravy with a tbsp. of browned flour (wet in a little cold water), salt and pepper to taste, boil up once; pour a cupful over the chicken, the rest in gravy boat.

—Mrs. Florence O. Bauleh.

Chicken Mousse

1 cup chopped chicken, 1 tsp. salt, 1 tbsp. chopped parsley, $\frac{1}{2}$ cup chopped celery, $\frac{1}{2}$ cup blanched almonds, 1 cup whipped cream, 1 cup boiling water or chicken stock, 2 envelopes gelatine (Knox or Minute), $\frac{1}{4}$ cup cold water.

Soak gelatine in cold water 20 min. Add the boiling water or stock, stirring constantly. Mix with other ingredients. Fold in the whipped cream. Serve with nut bread sandwiches.

—Mrs. H. B. Judson.

Turkey Dressing

2 quarts stale bread crumbled fine, 2 tbsp. salt, 1 tsp. pepper, 2 tbsp. powdered summer savory, 2 tbsp. minced parsley, 1 tbsp. powdered sage, 1 cup butter, rubbed through the crumbs.

This dressing becomes moist enough with the juice of the turkey while roasting. A little onion may be added.

—Mrs. I. L. Harvey.

LACK OF



Iodine in food and drinking water is recognized as one of the chief causes of goitre. Recent investigations in the Bureau of Fisheries Laboratory by Dr. Donald K. Tressler show that Oysters, Clams, Lobsters and marine fish are unusually rich in iodine containing from 50 to 200 times as much iodine as beefsteak or milk. The eating of ocean fish and seafood two or three times weekly is recommended in sections where goitre is prevalent, especially in the cases of young girls who are particularly susceptible to thyroid disorders. Write U. S. Bureau of Fisheries, Washington, D. C., for full report.

Booth Fisheries Company

Telephone 2555

1557 Sherman Ave.

EVANSTON, ILLINOIS

The Community Kitchen

1519 CHICAGO AVE.

512 MAIN STREET

Telephone 8300

Telephone 9323

H O M E C O O K E D F O O D S
I C E C R E A M A N D I C E S

China and Silver to Rent

GROCERY & MARKET

625 MADISON STREET

First Class Groceries and Fancy Meats

Your Patronage Solicited

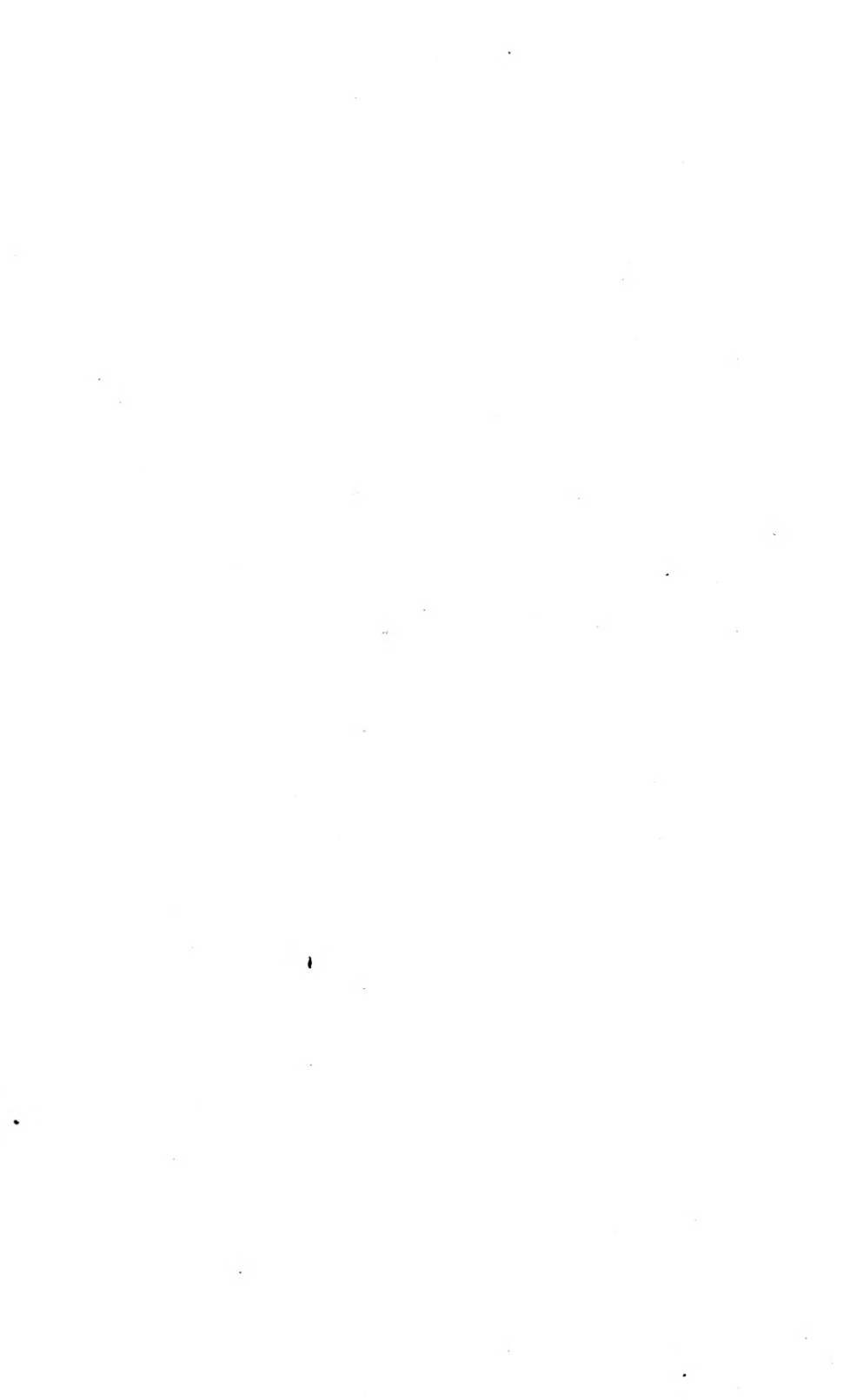
We Deliver — Phone Orders Promptly Attended to

Phone Evanston 750

EVANSTON, ILL.

E. O. KAUL

Fish and Oysters



FISH AND OYSTERS

Baked Fish

Bone and cut in individual pieces. Dip in evaporated milk which has been salted, then in fine bread crumbs. Oil pan with cooking oil, place fish in pan, squeeze juice of lemon over fish, also a little oil, salt and pepper. Bake 10 minutes in a very hot oven.

—Mrs. J. W. Kassel.

Stuffed Baked Trout or White Fish

Bone a 6 pound fish, remove the fin on center back and sew up opening. Salt, pepper and butter the fish and stuff with dressing.

Dressing for Fish

Cut or crumble a small loaf of bread, season with salt and pepper, dice 6 slices of bacon and fry almost crisp, add this with the drippings to the bread, beat 1 egg and mix all thoroughly. Place fish on platter in roaster, putting a little water under platter. Bake in hot oven $\frac{3}{4}$ to 1 hour. Serve with white sauce and chopped parsley.

—Mrs. J. W. Kassel.

Fish Balls

To each cup of haddie add 2 cups of mashed potatoes, 1 egg, 1 tsp. butter, 1 small tsp. pepper. Chop haddie very fine. Mash and beat potatoes until very light. Add haddie and butter, and beat again, adding the beaten egg last. Form into balls and fry in hot lard 1 minute.

Boiled White Fish

Wash well in cold water, wipe carefully and rub with salt. Heat 2 quarts water; add $\frac{1}{2}$ cup vinegar, 6 cloves, 6 pepper corns and 1 bay leaf. Wrap the fish in a thin cloth and place in boiling liquid. Cook 10 minutes to each pound of fish, remove carefully and serve with cream sauce. Garnish with parsley.

—Mrs. U. G. Buck.

Fish Croquettes

2 cups chopped, cooked fish, 2 tbsp. butter, 2 tbsp. flour, 1 tbsp. parsley, dash of paprika, yolks of 2 eggs, salt, pepper, milk.

Rub flour and butter together on fire until smooth; add scalded milk and stir until it thickens; add the egg yolks beaten until light. Take from fire and mix gently with fish, add seasonings and let cool. Form into croquettes, roll in egg and bread crumbs and fry in deep fat.

—Mrs. C. B. Coon.

NEIGHBORHOOD COOK BOOK

Baked Halibut with Dressing

2 halibut steaks cut $1\frac{1}{2}$ inches thick.

Lay thin slices of salt pork in baking pan; place one of steaks upon pork, cover with dressing and put other steak on top, laying slices of salt pork on it. Bake 35 to 40 minutes, basting 3 or 4 times with liquid in pan and with butter melted in hot water. About 10 minutes before fish is done, cover with remainder of dressing or with buttered crumbs.

Dressing for Fish

$\frac{1}{6}$ loaf bread, crumbed, 1 tbsp. parsley, chopped, 2 tbsp. onion, chopped, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. pepper, 3 tbsp. butter, melted.

Mix in the order given. 1 tbsp. each of chopped capers and pickles are often used.

—Mrs. J. D. Kindig.

Finnan Haddie

Skin fish and soak over night in cold water; drain well. Heat 1 tbsp. butter and 1 cup milk, add fish. Cover and cook slowly $\frac{1}{2}$ hour. Serve with the juice poured over it.

—Mrs. U. G. Buck.

Creamed

To each cup of haddie (cut in small pieces), allow $1\frac{1}{2}$ cups of milk, 2 tbsp. of butter, 1 tbsp. flour, $\frac{1}{2}$ tsp. pepper. Mix the pepper with the flour in a sauce pan with the butter and cook until smooth. Add the hot milk and haddie and cook 5 minutes. Salt to taste.

Phone Evanston 1512

Work Called For and Delivered

PUMPIAN'S FUR SHOP

DRESSMAKING

Cleaning, Pressing and Remodeling

749 CUSTER AVENUE

Evanston, Ill.

DR. M'GOWN

OPTOMETRIST AND OPTICIAN

Eyes Tested and Broken Lenses Duplicated

The Only Grinding Plant in Evanston

810 DAVIS STREET

Evanston 5559

OPTICIAN

N O P

J. H. MOREY

Res. 1129 Main St.

Phone 2281

Shop

1324 Ashland Ave.

Phone 7234

MOREY BROS

DECORATORS

PAINTING AND PAPERHANGING

EVANSTON, ILL.

DRY CLEANING

Phone 7800

EVANSTON CLEANSERS

Visit Our Modern Plant

1205 CHICAGO AVENUE

Phones Evanston 1534, 3186-R

Anderson Transfer Co.

BAGGAGE — EXPRESSING — MOVING

Office: 1109 SHERMAN AVENUE

Daily trips to Chicago

EVANSTON, ILL.

NEIGHBORHOOD COOK BOOK

Finnan Haddie—Baked

Place fish in pan on stove and cover with water. Allow water to come to a boil. Turn off water and remove skin. Place fish in the oven and cook slowly 20 minutes. Baste occasionally with butter and cream.

Mock Oyster Loaf

2 cans of salmon, 1 can of corn, 2 eggs, salt and pepper, and enough cracker crumbs to stiffen. Make into a loaf and bake in a moderate oven.

—Mrs. W. M. Hofstetter.

Scalloped Oysters

Butter pan thickly and add a little milk. Drain oysters and put a layer in bottom of pan, then a scant layer of cracker crumbs. Continue until pan is filled. Sprinkle salt, pepper and pieces of butter on each layer. Add milk enough to nearly cover and bake slowly.

—Mrs. J. W. Kassel.

Little Pigs in Blanket

Season large oysters with salt and pepper. Wrap each oyster in bacon and fasten with tooth pick. Cook in hot frying pan just enough to crisp bacon. Serve on thin slices of toast.

—Mrs. I. Mogren.

NEIGHBORHOOD COOK BOOK

Salmon Croquettes

1 can of salmon, 1 tbsp. melted butter, yolks of 2 hard boiled eggs, 1 tbsp. lemon juice, $\frac{1}{2}$ slice of stale bread (crumbed), $\frac{1}{2}$ tbsp. Anchovy sauce, pinch of pepper, $\frac{1}{4}$ tsp. salt, nutmeg to taste. Mince the salmon fine and powder the yolks of eggs; work them in together with lemon juice, bread crumbs, Anchovy sauce, salt, pepper and nutmeg. Make into little rolls, dip in beaten egg, roll in cracker crumbs or dust, and fry in hot drippings. Serve dry and hot and garnish with water cress.

Salmon Loaves

Use 1 roll for each person, cut off the tops of rolls, scoop out the crumbs, brush inside and outside with melted butter and put in a hot oven until they are a delicate brown.

Make a creamed salmon with chopped parsley and the whites of hard-boiled eggs in it. Heat the cases, fill with the creamed salmon, cover and serve.

Steamed Salmon Loaf

2 cans salmon boned and flaked, 2 cups dry bread crumbs, 1 tsp. salt, $\frac{1}{4}$ tsp. pepper, 2 tsp. baking powder, 3 eggs or 6 yolks, $\frac{1}{2}$ lemon or 2 tbsp. vinegar.

Mix together, form in loaf, add $\frac{1}{2}$ cup water and steam 1 hour. Serve with tomato sauce.

—Mrs. C. M. Parrish.

NEIGHBORHOOD COOK BOOK

Salmon Patties

1 large can salmon, 1 large egg, $\frac{1}{2}$ cup flour, salt and pepper to taste.

Beat egg well; add to salmon. Stir in flour and seasoning. Drop by spoonfuls into a skillet of hot fat and fry brown.

—Mrs. W. E. Hosier.

Salmon Patties

1 cup salmon, picked apart and bones removed. 2 eggs beaten very light. Mix eggs with salmon then add $\frac{1}{2}$ cup thick sweet cream and $\frac{1}{2}$ tsp. salt. Fill egg poachers with salmon and steam 10 minutes. One can of salmon will make 10 patties.

—Mrs. W. Severance.

Scalloped Salmon

1 can salmon, 1 cup of White Sauce, 5 or 6 soda crackers. Pick salmon over, remove skin, bones and oil; flake fish with a fork. Take a medium-sized agate dish, place a layer of salmon, a layer of sauce, a layer of crackers, another of salmon, and so on, continuing until the fish is all used. Bake in hot oven until brown.

WHITE SAUCE:—2 tbsp. flour, 2 tbsp. butter, 1 cup hot milk, $\frac{1}{4}$ tsp. salt, pinch of pepper. Melt butter in sauce pan until it bubbles; add the flour, salt, and pepper; mix until smooth, then pour the hot milk in gradually, stirring and beating each time. Cook until it thickens.

NEIGHBORHOOD COOK BOOK

Scalloped Salmon

Drain and flake 1 can salmon. Mix soft with milk. Make a cream dressing of 1 cup milk, 1 large tbsp. butter, 2 tbsp. flour and a little salt. Cook until thick like cream, mix with the salmon. Bake in layers, alternating with cooked spaghetti. Cover with powdered crackers.

—Mrs. U. G. Buck.

Salmon a la Waldorf

Drain, bone and flake 1 can salmon. Butter a deep dish, place a layer of fish in the bottom, then a layer of cold sliced boiled potatoes. Sprinkle with salt, pepper, onion and minced parsley. Continue in this way until materials are used; place bits of butter on top and pour 5 or 6 tbsp. cream or milk over all. Bake in a hot oven for 10 minutes.

—Mrs. H. M. Bannister.

Fresh Shrimp Cocktail

1 pound fresh shrimp, boiled in salt water 10 or 15 minutes. Let cool in the water, then remove shells and put shrimps in bowl. Take $\frac{1}{2}$ cup finely chopped celery, juice of 1 lemon, juice of 1 lime, 1 tsp. horseradish, 2 tsp. sugar; mix together. Place a piece of lettuce in bottom of cocktail glasses, put in shrimp and pour the sauce over. Will serve 10 people.

—Mrs. C. O. Swift.

Tuna or Salmon Loaf

1 can salmon or tuna, $\frac{1}{2}$ cup bread crumbs, $\frac{1}{2}$ cup sweet cream, 3 eggs, salt and pepper.

Mix together and steam 1 hour.

—Mrs. Will M. Rogers.

NEIGHBORHOOD COOK BOOK

Tuna Fish Loaf

Drop slowly 3 cups of flaked hominy into 5 cups of rapidly boiling salted water. Cook until thoroughly done.

Pick apart a small size can of tuna fish and add to the hominy. Cook from 3 to 5 minutes. Cool in a mould. Slice, roll in cornmeal and fry.

—Mrs. W. V. Turner.

Cucumber Sauce

Beat $\frac{1}{2}$ cup heavy cream stiff; add $\frac{1}{4}$ tsp. salt and pepper, and gradually 2 tbsp. vinegar. Add 1 cucumber pared, chopped, and drained through cheese cloth.

—Mrs. Ella Scovill.

Mock Hollandaise Sauce

$1\frac{1}{2}$ tbsp. butter, $1\frac{1}{2}$ tbsp. flour, $\frac{1}{3}$ to $\frac{1}{2}$ lemon, 1 cup milk, $\frac{1}{2}$ tsp. salt, 1 egg.

Melt butter, add flour and seasonings, when blended add milk and stir until thick. Add beaten egg just before taking from fire. Add lemon just before serving.

—Mrs. J. D. Kindig.

EMERSON FARM DAIRY

Perfectly
PASTEURIZED MILK

Telephone 966

J. E. BROWN

Retail and Wholesale Dealer in
POTATOES, APPLES, MELONS, GRAPES, ETC.

1918 W. RAILROAD AVENUE

Phone Evanston 1120

Thomas E. Talmadge

Vernon S. Watson

TALLMADGE & WATSON

ARCHITECTS

911 BURNHAM BUILDING
CHICAGO, ILL.

Tel. Lawndale 2976

Church and School Work A Specialty

J. SMITH & CO.

Galvanized Iron and Copper CORNICES
TIN AND SLATE ROOFING

Metal Skylights, Metal Ceilings, Etc.
General Sheet Iron and Copper Work
2116-18 SOUTH CALIFORNIA AVENUE
CHICAGO, ILL.

Vegetables

VEGETABLES

Fried Apples

Quarter and core 5 apples, without paring. Melt 1 cup sugar, 1 tbsp. butter and 3 tbsp. water. Lay in the apples with skin up. Cover and fry slowly until brown.

—Mrs. A. Zeeck.

Baked Bean Loaf

1 pt. cold baked beans, 1 egg, 1 cup bread crumbs, 2 tbsp. tomato catsup, 1 tbsp. minced onion, salt and pepper.

Mix together and shape. Bake 25 minutes, and serve with the following:

BROWN SAUCE: Cook $\frac{1}{2}$ sliced bacon in 2 tbsp. butter; slightly brown. Remove onion and stir until well browned.

Add 1 cup stock and stir until thick and smooth.

—Mrs. J. D. Kindig.

Italian Beans

Boil 1 qt. string beans until tender. Brown 1 large onion, chopped fine, and add 1 pt. strained tomatoes. Let simmer 5 min.

Turn in the beans and heat thoroughly. Any meat or chicken stock added, improves the flavor.

—A. C. K.

NEIGHBORHOOD COOK BOOK

Baked Stuffed Cabbage

Steam a firm red cabbage whole, until tender, but not falling apart. Drain well and remove center, and fill with sausage meat.

Cover with 4 strips of bacon, bake slowly, basting with drippings and $\frac{1}{2}$ cup meat stock.

—Mrs. W. F. Struebing.

French Cabbage

Boil cabbage until tender, then drain well. Add $\frac{1}{2}$ cup grated cheese to each 3 or 4 cups of cabbage. Season with butter, salt and pepper.

—Mrs. W. E. Hosier.

Cauliflower

Boil whole, in hot salted water, until tender. Drain and lay in deep dish with flower uppermost. Heat 2 tbsp. butter, a little pepper and $1\frac{1}{2}$ cups milk. Thicken with 1 tbsp. flour wet with a little milk. Pour over cauliflower and serve.

—Mrs. E. J. Reeder.

Sauce for Cauliflower

Mix together beaten yolks of 2 eggs, $\frac{1}{4}$ cup of cream, $\frac{1}{2}$ tsp. salt, $\frac{1}{8}$ tsp. nutmeg and juice of $\frac{1}{2}$ lemon. Stir constantly in double boiler until mixture thickens, add 2 tbsp. butter and pour over the cauliflower.

—Mrs. C. E. Johnson.

NEIGHBORHOOD COOK BOOK

Scalloped Corn

1 can corn, 2 cups cracker crumbs, 3 tbsp. butter, salt and pepper.

Alternate layers of corn and crackers in baking dish, having crackers on top.

Cover with milk and bake until brown.

—Mrs. Emma Foster.

Scalloped Corn

Cut corn from cobs, add milk, butter, salt and pepper. Put a layer of corn in baking dish, sprinkle with chopped sweet pepper. Continue until the dish is full. Cover with grated cheese, and cracker crumbs. Bake in moderate oven.

—Mrs. U. G. Buck.

Egg Plant—Baked in Casserole

1 egg plant, 1 onion, 1 cup corn cut from cob, 1 green pepper, 1 tbsp. minced parsley, $1\frac{1}{2}$ cups tomato juice, 1 tsp. salt, $\frac{1}{4}$ tsp. pepper, $\frac{1}{8}$ tsp. paprika, 2 tbsp. butter.

Pare eggplant and cut in slices 1 inch thick. Dip in boiling water for 5 min. and plunge into cold water. Drain and cut in cubes. Cook 15 min. in boiling salted water to cover. Drain. Melt butter, add onion minced and cook until onion is a pale straw color. Put pepper in boiling water for 5 min., plunge into cold water, and rub off the outside skin. Cut in fine shreds. Scald tomatoes and slip off skins. Rub through a fine wire sieve. Mix all together and turn into a buttered baking dish and bake 45 min. in a moderate oven.

—Mary.

Phones Evanston 6 and 7

Powers Ice Company

1932 Ridge Ave.

Evanston, Ill.

PHONE SHELDRAKE 1279

K r i e r T e a C o .

1435 DEVON AVENUE

Telephone Evanston 6347

H e n r y S c h m i t & S o n

CEMENT CONTRACTOR

1032 Ashland Avenue

Evanston, Ill.

W . H . C O O K C O .

Wholesale and Retail

M E A T S

Telephone 280 and 281

913 CHICAGO AVENUE

Evanston, Ill.

Library Plaza

C A F E T E R I A

G E O R G E S A B I N

MEN'S, BOYS' & WOMEN'S SHOES

Expert Shoe Repairing

Telephone 613

719 Main Street

NEIGHBORHOOD COOK BOOK

Baked Lima Beans

1/2 lb. lima beans, 1/4 tsp. soda, 1 pt. milk, 2 tsp. butter, 2 tsp. flour, 1/4 lb. bacon, 1/2 tsp. sugar, salt and pepper.

Soak beans over night. In the morning, drain and boil in water with a pinch of soda.

Make a cream sauce with the milk, butter, flour, pepper, salt and sugar.

Put beans in a baking dish, cover with the bacon cut in small pieces and the cream sauce. Bake 1/2 hour.

—Mrs. G. L. Corke.

Kraft Cheese Peppers

6 green peppers, 1/4 lb. Kraft cheese, 1 1/2 cups bread crumbs, 1 tsp. grated onion, 2 tbsp. butter or substitute, pinch of salt.

Cut off thin slice of stem end of pepper, remove seeds and parboil 2 minutes. Melt butter, add grated onion, salt, bread crumbs and half of cheese. Fill peppers and cover tops with remaining cheese. Place in greased baking dish and bake about 20 minutes in moderate oven.

—Mrs. I. Mogren.

Pittsburg Potatoes

Dice potatoes as for creaming, and boil several minutes with 1/4 of a large onion. Drain and remove onion. Make a cream sauce to which has been added a canned pimento, cut in small pieces. Mix with potatoes, put in baking dish and cover thickly with grated cheese.

—Mrs. F. P. Stewart.

NEIGHBORHOOD COOK BOOK

Delmonica Potatoes

Dice 1 qt. cold boiled potatoes. Heat 1 pt. milk in double boiler. Add 3 tbsp. flour mixed with a little cold milk, $\frac{1}{2}$ tsp. salt, 3 tbsp. butter, dash of pepper.

When boiling, pour over potatoes; turn into a baking dish and sprinkle top with 6 tbsp. grated or chopped cheese.

Bake in quick oven until a light brown.

—Mrs. Charles Munson.

Sweet Potatoes

Cook 3 lbs. of sweet potatoes with as little water as possible. When almost done, add $\frac{1}{2}$ cup sugar and 2 tbsp. butter.

Boil down dry, stir frequently, until the potatoes are well covered with the sauce.

Serves 4 to 6 people.

—Mrs. W. E. Hosier.

Baked Sweet Potatoes

Boil until tender 2 large sweet potatoes. Cut in slices $\frac{1}{4}$ inch thick. Place in layers in buttered baking dish, dredge with flour, sprinkle with $\frac{1}{2}$ tsp. cinnamon, 2 tbsp. brown sugar and a pinch of salt. Pour over all 2 oven until well-browned.

—Mrs. F. A. Pontious.

NEIGHBORHOOD COOK BOOK

Stuffed Baked Sweet Potatoes

Bake medium-sized potatoes until very soft. Cut a slice from one side and scoop out the inside. Put this through a ricer. To 2 cups of potato, add 3 tbsp. butter, $\frac{1}{2}$ tsp. salt and hot milk to moisten. Beat until very light, refill skins and bake from 6 to 8 minutes in hot oven.
—Mrs. Maude Smurr.

Sweet Potatoes and Apples

Cut potatoes into large pieces, parboil and put in casserole, cover top with tart apples quartered and cored. Take a large cup of sugar and 1 tbsp. of melted butter and enough hot water to moisten the sugar, pour over all and bake until apples are done.

—Mrs. A. Christoph, Mamlet, Ind.

Scalloped Tomatoes with Rice

Butter a casserole, alternate a layer of cooked rice with a layer of canned tomatoes. Sprinkle with sugar, salt and pepper. Sprinkle thinly with grated American cheese and cover with buttered crumbs. Bake 20 minutes. A cupful of cream sauce flavored with grated cheese may be poured over the rice and tomato mixture to make a pleasant change.

—Mrs. W. J. Putnam.

Sliced Cucumbers with Cream

Pare and slice cucumbers, sprinkle with salt and let stand 1 hr. Drain off all liquid, add cream and a dash of pepper.
—Mrs. S. C. Wood.



Luncheon Dishes

FOR
Good Shoes
TRY
**THE NORTH SHORE
BOOTERY**

In the North Shore Hotel

Evanston Agents of the
Cantilever Shoes
for Men and Women

A Suggestion

to Classes, Clubs or Individuals who may wish to make
a gift to the Church or place a Memorial.

This Church needs to complete its equipment,

**BAPTISMAL FONT and
WOOD CARVINGS.**

What of His Royal Highness the Baby?

He is the King of Hearts, the Ruler of the Roost
and the Prince of Wails (sometimes). He is the Auto-
crat of the Breakfast Table, the Dinner Table and the
Supper Table. He is the Big Noise, the whole Cheese,
and the most beloved and precious gift of God.

Have him photographed by

C. M. HUNTOON

811 Main Street, Evanston, Ill.

Phone 8213

LUNCHEON DISHES

Baked Bean Omelet

4 eggs, 1 cup milk, 2 tbsp. butter, $\frac{1}{2}$ cup baked beans, parsley.

Fry beans in the butter until a light brown. Add well-beaten eggs, season, add parsley and let cook. When done, fold over. A little thyme may be added if liked.

—Mrs. Emil Nelson.

Bread and Cheese—A Luncheon Dish

Cut 6 slices of bread and trim off the crusts. Spread with butter. Butter a baking dish, put in a layer of the bread, sprinkle thickly with grated cheese and season with salt. Repeat until bread is used. Beat 4 eggs lightly and mix with $1\frac{1}{2}$ pts. of milk. Pour over bread and bake in moderately hot oven until it forms a soft custard. Serve hot.

—Mrs. C. S. Graves.

Cheese Canape

$\frac{1}{2}$ cup milk, $\frac{1}{4}$ tsp. cayenne pepper, $\frac{1}{4}$ cup grated American cheese, $\frac{1}{4}$ tsp. salt. Cook in double boiler; stir until smooth. When cool drop in 2 eggs, one at a time, beat until thick, drop on toast and serve. Nice for Sunday evening supper.

—Mrs. C. B. Coon.

NEIGHBORHOOD COOK BOOK

Cheese on Crackers

Butter salted wafers, sprinkle thickly with grated cheese, and bake in a hot oven. These are nice to serve with salads.

—Mrs. Emil Nelson.

Cheese Dreams

$\frac{1}{2}$ pound strong dry cheese, 1 small green pepper, chop together and add salt. Butter slices of bread and spread with the above mixture. Place in oven and toast slowly.

—Mrs. Maurice E. Handke.

Cheese Foncho

1 cup rolled crackers, 1 cup milk, $\frac{3}{4}$ cup grated cheese, 2 eggs, whites and yolks beaten separately and very light. Stir all together and bake about 20 minutes in a very hot oven. Serve at once.

—Mrs. G. C. Carnright.

Cheese Fondue

Mix together 1 cup milk, 1 cup soft, fine bread crumbs, $\frac{1}{2}$ cup grated cheese, add 1 lightly-beaten egg. Season with $\frac{1}{4}$ tsp. salt and a pinch of cayenne pepper. Put into buttered baking dish and bake 20 minutes in moderate oven. Serve hot.

—Mrs. E. J. Reeder.

NEIGHBORHOOD COOK BOOK

Cheese Fondue

(A nice luncheon dish.)

1 cup grated cheese, 2 well-beaten eggs, 1 cup cracker crumbs, 1 cup milk, salt and pepper to taste, and butter the size of an egg.

Butter a baking dish, mix the ingredients quickly, the butter being broken into small pieces. Place in a hot oven for 20 minutes. —Mrs. W. J. Putnam.

Cheese and Potato Puff

2 cups mashed potatoes, $\frac{1}{4}$ cup cream, 1 tsp. butter, 3 tbsp. grated cheese, a pinch of cayenne pepper and salt to taste. Beat until very light. Put into buttered baking dish, brush with melted butter and cover with fine bread crumbs; dot with bits of butter. Bake 15 or 20 minutes.

—Miss Mattie Nelson.

Roquefort Cheese Dressing

Mix piece of Roquefort cheese the size of a walnut with $\frac{2}{3}$ cup olive oil. Cream well, then add $\frac{1}{4}$ cup vinegar, and paprika. Pour over quartered head of lettuce.

—Miss Sarah Harvey.

Cheese Straws

1 cup flour, 5 tbsp. lard, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ cup water. Mix as for pie crust and roll thin. Sprinkle half with grated cheese. Fold the other half over this and press them together. Repeat 2 or 3 times, then cut into strips about $\frac{1}{2}$ inch wide and 3 inches long. Bake in hot oven until crisp and brown.

—Mrs. W. C. Fort.

NEIGHBORHOOD COOK BOOK

Cheese Souffle

2 tbsp. butter, $1\frac{1}{2}$ tbsp. flour, 1 cup cheese grated or chopped, 3 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ tsp. salt, pinch of cayenne pepper.

Melt butter, add flour, seasoning and gradually the scalded milk and cheese. Use double boiler. Remove from fire, add egg yolks that have been beaten to lemon color. Cool, cut and fold in very stiffly-beaten egg whites. Pour into buttered baking dish, set dish in pan of hot water and bake 25 or 30 minutes in slow oven. Serve in place of meat. —Mrs. Geo. F. Tyson.

Creamed Eggs on Toast

4 hard boiled eggs, 2 cups white sauce. Cut the whites of the eggs into the sauce and serve on toast. Sprinkle with the grated yolks and add dash of paprika. —Mrs. C. E. Johnson.

Corn Toast

$1\frac{1}{2}$ tbsp. butter, $\frac{1}{4}$ tbsp. finely-chopped onion, $1\frac{1}{2}$ cups canned corn, $\frac{1}{2}$ tsp. salt, 1 pint cream or top milk, $\frac{1}{4}$ tsp. paprika.

Cook onion and butter 2 minutes, stirring constantly. Add corn, milk and seasoning. Bring to boiling point and let simmer 5 minutes. Cut bread in $\frac{1}{4}$ inch slices, remove crusts, cut in halves lengthwise, and toast. Arrange on a hot platter and pour corn mixture over it. —Mrs. Emil Nelson.

NEIGHBORHOOD COOK BOOK

Corn Meal Souffle

1 cup milk, 1 cup water, 2 tbsp. fat, 1 tsp. salt, 1 tsp. sugar, $\frac{1}{2}$ cup cornmeal, 2 eggs, 1 tsp. baking powder.

Bring milk, water, sugar, salt and fat to boil, stir in cornmeal very slowly and boil 3 minutes. Cool a little and add the beaten yolks, baking powder dissolved in a little water and lastly the stiffly-beaten whites. Bake in moderate oven about 30 minutes. Serves 4 to 6 and makes a nice luncheon dish.

Egg Souffle

6 eggs, 1 cup milk, 1 tbsp. flour, 1 tbsp. melted butter, salt and pepper to taste. Blend the flour, butter and milk; stir until very smooth. Boil until it thickens and stir frequently. Beat the eggs separately (whites very stiff). Stir yolks into cooked flour while yet hot, add the salt and pepper and then fold in the whites. Put into greased baking dish and bake $\frac{1}{2}$ hour.

—Mrs. N. H. Byam.

English Cottage Pie

Put through meat chopper any left over meats you may have. (Beef preferred.) Add a little salt, pepper and $\frac{1}{2}$ can of tomatoes. Other seasonings may be used if preferred. Boil 5 or 6 potatoes and put through a ricer; cover the meat with potatoes and cook in moderate oven 30 minutes.

—Mrs. Thomas Savage.

NEIGHBORHOOD COOK BOOK

Frijoles

1 lb. cheese, 1 can kidney beans, 1 tbsp. butter, 1 green pepper, 1 cut-up onion.

Make a very thick white sauce, add the cheese. Serve on toast.

—Helen Evans.

Jungle Stew

Soak 1 pt. of red kidney beans over night. In the morning boil until tender. Brown 3 chopped onions in 1 tbsp. of butter and add to the beans with $\frac{1}{2}$ can tomatoes and $\frac{1}{4}$ lb. macaroni.

Simmer until the macaroni is tender and season to taste with salt and pepper.

Delicious and very nourishing.

—Mrs. C. M. Parrish.

Luncheon Dish

$\frac{1}{2}$ cup Post Toasties, 2 cups cooked potatoes, diced, $\frac{1}{2}$ cup grated cheese, 2 cups milk, 2 tbsp. butter, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ small onion, chopped fine, pepper to taste.

Mix together well and bake 30 minutes.

—Mrs. M. L. Wigginton.

Left Over Meat

1 cup cold meat, 1 cup bread crumbs, scant, 1 cup milk, $\frac{1}{4}$ tsp. salt, $\frac{1}{8}$ tsp. pepper, $\frac{3}{4}$ tsp. baking powder, 1 tbsp. drippings, 4 eggs.

NEIGHBORHOOD COOK BOOK

Put crumbs in bowl, pour over milk, let soak until soft; add the egg yolks and seasonings, mix well, add meat. Beat the egg whites until frothy, add baking powder, fold in the meat mixture. Bake 15 or 20 minutes in moderate oven.

If chicken or veal is used a little sage and celery salt may be added.
—Mrs. C. B. Coon.

Mashed Potatoes with Eggs

Beat thoroughly together 2 cups mashed potatoes with $\frac{1}{2}$ cup hot milk. Add a little grated onion, salt and pepper, and 6 tbsp. cold ham or other meat, ground. Put in buttered baking dish; cover with cracker crumbs which have been moistened in 1 tbsp. melted butter. Bake in hot oven 10 minutes. Make several depressions in top of potatoes and drop an egg in each. Return to oven long enough to cook the eggs.

—Mrs. W. Chalmers Fort.

Macaroni with Dried Beef

Cook $\frac{1}{2}$ box macaroni in salted water until tender, and blanch. Prepare $\frac{1}{4}$ lb. dried beef. Cut $\frac{1}{4}$ lb. bacon in small pieces and brown.

Butter a baking dish and alternate above ingredients in layers.

Pour over this 1 can of tomatoes and $\frac{1}{2}$ can of water. Bake in a moderate oven 30 to 45 minutes.

—Mrs. D. J. Bierwert.

Mobiloil Service Station

G. S. HAGEN

Cor. W. RAILROAD and ASBURY AVES.
EVANSTON, ILL. Tel. 5897

Free Crank Case Service
GASOLINE, GREASE AND ACCESSORIES

HENRY DOERING

WAGON AND AUTO WORKS

GENERAL REPAIRING

RUBBER TIRES

1108-1110 EMERSON STREET

Telephone 1085

EVANSTON, ILL.

H. H. RIDGWAY

PAINTING AND DECORATING

1607 MAPLE AVENUE

Phone 4413

EVANSTON, ILL.

JOHN A. SHELLBERG

DECORATING CO.

Interior and Exterior Painting — Paperhanging
Hardwood Floors and Furniture Refinished

Office and Shop

811 OAKTON ST.

Tel. 3731

EVANSTON, ILL.

BUY HERE AND SAVE MONEY

VITTO DELDOTTO

DELICATESSEN FRESH FRUITS and VEGETABLES

We deliver 4 times a day free of charge

714 MAIN STREET

Telephone Evanston 6927

GEO. METZ

TAILOR

NEIGHBORHOOD COOK BOOK

Macaroni and Cheese

1 cup macaroni broken in uniform pieces; drop into boiling salt water, cook until tender. Drain and rinse in cold water. Place in a buttered baking dish. Make cream sauce, using 2 tbsp. butter, 1 cup milk, salt and pepper; melt 1 cup grated cheese in the cream sauce. Pour over the macaroni and bake about 25 minutes.

—Mrs. W. Chalmers Fort.

Omelet Souffle

Melt $\frac{1}{3}$ cup butter and add $\frac{1}{2}$ cup flour, $1\frac{1}{2}$ cup milk, 1 tsp. salt, $\frac{1}{8}$ tsp. pepper, yolks of 5 eggs well beaten.

Fold in the beaten whites of eggs. Pour in buttered dish and bake in a moderate oven $\frac{1}{2}$ hour.

—Mrs. Fred Stewart.

Plain Omelet

Beat the whites and yolks of 6 or 8 eggs separately, $\frac{1}{2}$ pt. milk, 1 tbsp. flour, $\frac{1}{2}$ tsp. baking powder, salt.

Melt 1 tbsp. butter in a hot baking dish, then add the beaten whites, stir in the beaten yolks, add the milk, flour, baking powder and salt. Bake about 20 min. in a quick oven.

—Mrs. U. G. Buck.

Baked Potatoes with Cheese

Bake 6 large potatoes, cut lengthwise, scoop out centers and mash thoroughly. Add $\frac{1}{3}$ cup hot milk, $\frac{1}{4}$ lb. of pimento or American cheese (grated), 2 small tsp. salt, $\frac{1}{8}$ tsp. paprika.

Beat until light and fluffy, refill shells and bake in a hot oven 10 minutes.

—Mrs. U. G. Buck.

NEIGHBORHOOD COOK BOOK

“Cousin Jack” Paste

Use deep baking dish. Slice potatoes thin and fill to depth of $1\frac{1}{2}$ inches; slice onions thin, to depth of $\frac{3}{4}$ inch; place hamburger steak to depth of 1 inch on top of potatoes and onions. Season generously with butter, salt and pepper. Add 1 cup of water; cover with pie crust, rolled about $\frac{1}{4}$ inch thick. Bake $1\frac{1}{2}$ hours slowly.

—Mrs. Geo. Tyson.

Spanish Rice

1 cup cooked rice, 2 red peppers, 1 onion, $\frac{1}{4}$ lb. boiled ham (all chopped). Fry 6 slices of bacon and cook with chopped material a very few min. Add 1 tsp. salt and $\frac{1}{3}$ can tomatoes. Mix, and bake in hot oven, until brown.

—Mrs. G. F. Falley.

Nourishing Rice Novelty

$\frac{1}{2}$ cup boiled rice, $\frac{1}{2}$ lb. ground beef. Moisten with tomato juice or soup. If liked, add a few slices of raw onion. Can be made more or less moist as desired. Bake in a buttered dish about 1 hour.

—Edna P. Rose, Chicago.

Savory Rice Loaf

2 cups boiled rice, 1 small onion, $\frac{3}{4}$ cup minced ham, 1 cup strained tomatoes, salt and paprika. Mix in order given, place in buttered dish, cover with bits of butter and bread crumbs and bake 30 minutes.

—Mrs. G. L. Blunt.

NEIGHBORHOOD COOK BOOK

Shepherds' Pie.

Cut left over beef into small cubes or thin slices. Season with salt, pepper, minced onion, celery, salt and paprika. Put into a deep casserole; pour over the meat sufficient gravy to cover. Set in a moderate oven until the meat is thoroughly heated; then add 2 or 3 inches of hot, diced or mashed, potatoes. Bake 15 minutes more or until the potatoes are lightly browned. Garnish with a dash of paprika and minced parsley. Leftover vegetables, such as carrots, peas, string beans, parsnips, etc. may be add with the meat. —Mrs. C. A. Klein.

Sausage Spaghetti

Cut 3 uncooked sausages in small pieces; fry until brown. Put to one side of the pan and add 1 onion sliced fine. Cook 5 minutes, stirring often; add 2 cups seasoned tomato sauce; when thoroughly heated add 2 cups cooked and seasoned spaghetti. Toss about and serve at once. —Mrs. H. R. Putnam.

Italian Spaghetti

Boil $\frac{1}{2}$ pkge. spaghetti 20 min., drain and blanch. Fry 1 onion and 1 green pepper (cut fine), in bacon fat. Add 2 cups tomatoes thickened with flour. Place spaghetti in baking dish, cover with tomato sauce and sprinkle with Italian cheese (grated).

Bake 20 min. Add sugar if desired.

—Mrs. W. Mung.

NEIGHBORHOOD COOK BOOK

Shrimps and Peas

Make a cream sauce of 1 large tbsp. butter, 2 tbsp. flour and 1 pint milk. Add a can of peas and a can of shrimps from which the liquid has been drained. Serve on slices of buttered toast.

—Mrs. Samuel C. Wood.

Baked Tomatoes

Place 6 good-sized tomatoes in a baking dish. Cut a large cross in the top of each tomato and insert a lump of butter, $\frac{1}{4}$ spoon of salt and a dash of pepper.

Bake in hot oven $\frac{1}{2}$ hour and serve in same dish.

—Mrs. U. G. Buck.

Tomatoes and Cheese

Slice firm tomatoes, drain, salt, and let stand in cool place. When cold spread with a paste made of cream cheese and chopped nut meats, and press two slices together. Garnish with parsley and stuffed olives.

—Mrs. G. A. Nichols.

Tomato Toast

Dip slices of toast in hot salted milk and arrange in layers in deep baking dish. Over each layer pour seasoned tomatoes, until dish is full. Drop pieces of butter over top. Bake in oven 15 minutes.

—Miss Mattie Nelson.

NEIGHBORHOOD COOK BOOK

Tomato Cream Toast

1½ cups stewed and strained tomatoes, ½ cup scalded cream or milk, ¼ tsp. soda, 3 tbsp. butter, 3 tbsp. flour, ½ tsp. salt, 6 slices toast.

Melt butter, add flour mixed with the salt. Add soda to tomato and stir in gradually, then add cream. Serve on toast while hot.

—Mrs. C. U. Olson.

Salads and Salad Dressings

Wright's

SUPREME
Mayonnaise



Thousand Island
DRESSING



Taste-T-Spread
SANDWICH SPREAD

TESTED AND APPROVED

by the

Good Housekeeping Bureau of Foods,
Sanitation and Health

Conducted by

GOOD HOUSEKEEPING MAGAZINE



Established 1876

JAMES WIGGINTON

Contractor for

Mason and Cement Work



1115 OAK AVENUE

Phone 676

EVANSTON, ILL.

SALADS AND SALAD DRESSING

Bird's Nest Salad

Medium-sized smooth tomatoes, cottage cheese, mayonnaise dressing and lettuce.

Cut tomatoes in halves and remove pulp. Make cottage cheese into balls and place 3 balls in each tomato. Serve on lettuce leaf with mayonnaise dressing.

—Mrs. L. Ermil Butler.

Butterfly Salad

Slices of pineapple cut in halves with rounded edges placed together. Stuffed olives sliced thin, 2 slices on each wing of pineapple. Small roll of cream cheese for the body, and narrow strips of pimento for the feelers. Serve on lettuce leaf. Use Wright's Supreme Mayonnaise dressing.

—Mrs. J. H. Taft.

Cabbage Salad

1 quart shredded cabbage, 1 small onion chopped very fine, 1/2 sweet green pepper, chopped. Mix with Wright's Mayonnaise Salad Dressing. Serve on lettuce leaf, with thinly-sliced green peppers and a dash of paprika on top. Nuts may be added.

—Mrs. C. O. Swift.

NEIGHBORHOOD COOK BOOK

Cabbage Salad

1 small head cabbage or 3 cupfuls, 1 red apple, chopped but not peeled, $\frac{1}{2}$ cup walnut meats, celery seed and salt. Serve with Wright's salad dressing.

—Mrs. W. E. Hosier.

Cottage Cheese—Pineapple Salad

Cottage cheese, sliced or grated pineapple, lettuce and paprika.

Form cottage cheese into cups on lettuce. Place 1 tbs. of pineapple in each cheese cup.

Sprinkle with paprika.

—Mrs. L. Ermil Butler.

Cottage Cheese Salad

1 lb. cottage cheese, 1 large pimento, $\frac{1}{2}$ large cucumber. Chopped celery and onion to taste.

Serve either in balls, or pack in molds and slice. Serve on lettuce leaf with Wright's Mayonnaise dressing.

—Mrs. C. M. Munson.

Cucumber and Radish Salad

Pare cucumbers. Cut off the very pointed ends and slice in thin slices half way through. Slice nice red radishes in very thin slices. Place a slice of radish between the slices of cucumbers. Serve on lettuce with Wright's Supreme dressing.

—Mrs. Maude Smurr.

Stuffed Egg Salad

6 hard-cooked eggs, $\frac{1}{4}$ cupful minced ham, Mayonnaise, lettuce. Remove the yolks from the hard-cooked eggs and combine with the minced ham and sufficient Wright's mayonnaise to moisten. Fill the eggs with this mixture and place 1 stuffed egg in each nest of lettuce.

—Y. K. W.

Eggs à la Tarcat

6 hard-boiled eggs, $\frac{1}{4}$ lb. chopped ham, $\frac{1}{4}$ onion chopped, $\frac{1}{4}$ tsp. prepared mustard, 1 tsp. salt, a little red pepper.

Cut the eggs lengthwise into halves. Remove the yolks, and rub them smooth with the other ingredients. Refill the whites with this mixture. Serve cold on lettuce with a little Wright's Mayonnaise.

—Mrs. H. R. Putnam.

Easy Frozen Salad

1 bottle whipping cream (whipped stiff), 1 or 2 tbsp. boiled salad dressing. Add any chopped fruit such as cherries, strawberries, pineapple, peaches or bananas. Pack in melon mold in ice and salt or ice and snow. Let stand from 6 to 12 hours. Slice and serve on lettuce. Very nice to serve in afternoon or evening with cheese crackers or sandwiches.

—Mrs. R. E. James.

NEIGHBORHOOD COOK BOOK

Fruit Salad

1 can pineapple, cut in small pieces, $\frac{1}{2}$ lb. grapes, 1 can white cherries, 1 bunch celery, 1 apple, 1 orange, 2 bananas, and nut meats.

Serve with fruit salad dressing, listed in the salad dressings.
—Mrs. Lyman A. Harrington.

Fruit Salad

Oranges, pineapple, grapes, bananas, celery and apples (diced). Mix with the following dressing:

3 tbsp. lemon juice, 5 tbsp. sugar, butter size of a walnut.

Boil together 2 or 3 minutes, then pour over a slightly-beaten egg yolk. Cook 3 minutes, but do not allow to curdle. When cold, mix with an equal amount of whipped cream.
—Mrs. Milton F. Collion.

Favorite Salads

Shred lettuce, cut up celery fine, and a little grated onion. Mix with Wright's mayonnaise which has been mixed with chili sauce.

Carrot and Cabbage Salad

Equal parts of cooked carrots and raw cabbage. Nuts add to the flavor.

Stuffed Celery

Scrub celery with vegetable brush. Fill hollow side with pimento cheese. Lay on platter and sprinkle with paprika.
—Mrs. H. R. Putnam.

NEIGHBORHOOD COOK BOOK

Imperial Salad

Drain juice from $\frac{1}{2}$ can pineapple, add 1 tbsp. vinegar and enough water to make a pint. Heat to boiling point, then add 1 pkg. lemon jello. When jello begins to set, add $\frac{1}{2}$ can shredded pimento, 3 slices pineapple, cubed, and 1 medium cucumber, salted and cut fine. Place in individual molds or large mold. Serve with Wright's cream dressing.

—Mrs. R. E. James.

Italian Salad

1 package spaghetti or macaroni, cooked until tender. $\frac{1}{2}$ cup olives, 1 bunch celery, 1 green pepper, 1 pimento, 1 chopped onion, 1 cup cooked peas. Mix all together and serve on lettuce with Wright's Salad Dressing.

—Mrs. Lyman Harrington.

Kidney Bean Salad

1 can kidney beans, 1 large stalk celery, 1 small onion, 1 pimento.

Heat the beans, drain and blanch with hot water. Add celery (chopped), pimento and onion (cut fine). Pour heated mayonnaise over this and let cool. Serve on lettuce.

—Mrs. C. A. Klein.

Macaroni Salad

2 cups cold cut macaroni, 1 red or green pepper, 1 pkg. cream cheese, or $\frac{1}{2}$ cup cottage cheese, 1 cup celery cut fine, $\frac{1}{2}$ cup chopped nut meats. Mix with Wright's Mayonnaise. This makes a well-balanced dish for the main part of lunch or supper.

—Mrs. H. B. Judson.

EVANSTON
ICE
CO.

Telephone 765

Randle's
GOOD
COFFEE

Telephone Canal 0307

Established 1856

The Lord & Bushnell Company

Manufacturers and Dealers in

L U M B E R



Main Office and Yards
2424 SOUTH LAFLIN STREET
CHICAGO

NEIGHBORHOOD COOK BOOK

Meat Salad

1 cup cold cooked veal or lamb, $\frac{1}{2}$ cup asparagus, $\frac{1}{2}$ tbsp. vinegar, 1 hard-boiled egg, $\frac{1}{2}$ cup celery, 1 tbsp. olive oil, $\frac{1}{4}$ tsp. salt, asparagus tips, celery tips. Mix together diced meat, diced celery and asparagus. Blend olive oil, vinegar and seasonings, and turn into salad. Moisten with Wright's Mayonnaise or cream dressing. Arrange on platter and garnish with hard-boiled egg and asparagus tips and celery leaves.

—Mrs. H. B. Judson.

The New Century Salad

Use crisp lettuce leaves, sliced red pepper, and olives with slices of cucumber. Pour over it Wright's Salad Dressing.

—Mrs. Schermerhorn.

Orange Salad (Individual)

Peel orange and remove connecting skins. Place orange sections in a circle overlapping each other on leaves of head lettuce.

1 tbsp. cheese, $\frac{1}{2}$ tbsp. finely-chopped nuts, $\frac{1}{2}$ tbsp. minced raisins, $\frac{1}{2}$ tsp. paprika and enough cream to make smooth. Form in a ball and place in center of orange circle. Serve with Wright's Olive dressing, with a little lemon juice added.

—Mrs. J. E. Hathaway.

NEIGHBORHOOD COOK BOOK

Perfection Salad

Dissolve a pkge. of lemon jello in a pt. of boiling water and add 2 tbsp. vinegar. Mix 1 cup of shredded cabbage and 1 cup of celery (chopped), the pulp of 2 oranges, cut fine, and about $\frac{1}{3}$ of a small can of pimento, when it begins to set.

Mold in individual molds and serve on lettuce with Wright's Salad Dressing. —Mrs. Andrew Leaf.

Pineapple Salad

2 cups diced pineapple, 1 cup diced celery, 1 box marshmallows cut in fourths.

Mix all together with Wright's mayonnaise. Serve on crisp lettuce leaves; garnish with cheese balls.

—Mrs. J. A. Johnson.

Pimento Salad

1 pkg. acidulated Knox's Gelatine. Add juice of can of pineapple to this and let stand $\frac{1}{2}$ hour. Add $1\frac{1}{2}$ quarts boiling water and $1\frac{1}{2}$ cups sugar. When it begins to jell, add small can of pimento, cut into strips with shears, and the diced pineapple. Small white onions may be added if desired. Serve on lettuce leaf with Wright's salad dressing. —Mrs. A. H. Graves.

NEIGHBORHOOD COOK BOOK

Potato Salad

6 potatoes, 2 hard boiled eggs, 1 small onion, 1 cup chopped celery, 1 green pepper. Boil potatoes in jackets, peel and dice. Chop celery and onion and mix with potatoes. Add salt and pepper to taste. Use plenty of Wright's Supreme Mayonnaise. Stir and toss lightly to avoid breaking up potato. Garnish with thinly-sliced egg and strips of pepper. —Y. K. W.

Prune Salad

1½ cup cooked prunes, 1 cup celery, chopped fine, 1 grape fruit, diced, ½ cup Wright's Mayonnaise dressing.

Mix all together, place on lettuce leaf, garnish with parsley and pimentos. —Mrs. Frank Phinisey.

Moulded Salmon Salad

1 can salmon, yolks of 2 eggs, ½ tsp. salt, ½ tbsp. melted butter, 1½ tbsp. sugar, ½ tbsp. flour, ¾ cup milk, 1 tsp. mustard, 1½ cups vinegar, dash of paprika, ¾ tbsp. gelatine soaked in 2 tbsp. of cold water.

Place all in mold. Serve with cucumber sauce.

—Mrs. Ella Scovill.

Snappy Salad

Ripe tomatoes, 1 crisp cucumber, 1 orange, lettuce, mayonnaise dressing and paprika.

Slice tomatoes and cucumber on the lettuce. Divide the orange in sections and lay around the other. Pile mayonnaise on top and sprinkle with paprika.

—Mrs. L. Ermil Butler.

NEIGHBORHOOD COOK BOOK

Spaghetti Salad

1 package spaghetti cooked until tender, $\frac{1}{2}$ cup mixed pickles, 1 bunch celery, 1 green pepper, 1 pimento, 1 large onion. Chop fine and mix together. Serve with Wright's salad dressing. —Mrs. E. Walder.

Vegetable Salad

6 good-sized potatoes, boiled and sliced thin, $\frac{3}{4}$ cup finely-chopped cabbage, 3 tbsp. chopped pickles, 2 chopped onions, 2 chopped apples, yolks of 3 hardboiled eggs, pounded fine, a green pepper, cut fine, butter size of an egg, 1 tbsp. flour.

Chop all separately, then mix thoroughly. Pour over it Wright's salad dressing.

—Mrs. Florence O. Baulch.

Steamed Apples

(Side dish with meat.)

6 red apples, 1 cup sugar, $\frac{1}{2}$ cup water, 5 cents worth cinnamon drops.

Core apples as for baking. Place in pan which can be tightly covered, add sugar, water and candy. Cook slowly on top of stove until done.

—Mrs. Frank Camp.

Salad Dressing

Mix following dry ingredients: 2 tbsp. flour, 3 tbsp. sugar, $\frac{1}{4}$ tsp. mustard, salt and pepper. Add 2 beaten eggs, $1\frac{1}{2}$ cups cream or rich milk, $\frac{1}{2}$ cup vinegar. Mix well and cook in double boiler until creamy. Dilute with whipped cream.

—Mrs. Ed. Holtz.

NEIGHBORHOOD COOK BOOK

Salad Dressing

1 cup water, 3 tbsp. vinegar, juice of 1 lemon. Heat in double boiler. Mix 2 tbsp. flour with 3 tbsp. Mazola. Stir into hot liquid and cook until thick. Beat 1 egg very light, stir hot mixture into egg and beat well. Season with salt, pepper, paprika and 2 tbsp. sugar.

Beat into this $\frac{3}{4}$ cup Mazola. Thin with cream when ready to use. —Mrs. G. C. Pierce.

Salad Dressing

1 tsp. sugar, 1 tsp. salt, $\frac{1}{2}$ tsp. mustard, paprika, yolks of 2 eggs, juice of 1 lemon, 2 cups olive oil.

Mix dry ingredients and yolks together. 1 tbsp. boiling water. Add oil very slowly, then lemon juice and whites of eggs well-beaten.

—Mrs. A. G. Aepli.

Salad Dressing

Mixture I: 1 cup oil, 2 egg yolks, 2 tbsp. vinegar, 1 tsp. sugar, 1 tsp. salt, $\frac{1}{2}$ tsp. mustard.

Mixture II: 1 cup water, $\frac{1}{2}$ cup flour, boiled together until smooth. Add more water if too stiff. Pour at once into Mixture I and beat thoroughly for 3 minutes.

—Mrs. C. T. Roome.

Salad Dressing

To $\frac{1}{2}$ pint vinegar and $\frac{1}{2}$ pint water, add 1 cup sugar, butter size of an egg, 1 tsp. mustard, 1 tsp. white pepper and boil hard. Add 2 tbsp. flour, mixed with 1 cup of milk and boil again. Beat this into 2 well-beaten eggs, then bring to hard boil.

—Mrs. S. F. Burden.

MILLINERY
HELEN LOUISE SHOP

HELEN M. DIX, Prop.
LADIES' FURNISHINGS

Phone 1481

815 CHICAGO AVE., at Washington St., Evanston, Ill.

A B R U Z Z O A N D S O N

IMPERIAL SHOE REPAIRING SHOP

726 MAIN ST. Evanston, Ill.

Is not the best but better than the rest.

Work and material of the best. Have been here since 1913.

Bring your repairing here and be satisfied.

Shoe Shining Parlor, with BLAKE on the job.

Liston's Home Bakery

717 MAIN STREET

Evanston, Ill.

Phone 3882

Phone orders delivered

We make a Specialty in Wedding and Birthday cakes

EVANSTON MEAT SHOP

NATIVE MEATS

FISH AND POULTRY

807 MAIN STREET

Evanston, Ill.

Phone 805

Telephone Evanston 7575

EVANRIDGE POTTERIES

**Makers of Ceramic Luster Ware, Artistic Pottery Lamps,
Shades and Vases**

614 CHURCH STREET

EVANSTON, ILL.

Best for Babies

SELECTED MILK

We Guarantee Our Milk to be the Richest Obtainable

Merkle Dairy Company

Chicago

Wilmette

Winnetka

Evanston

Kenilworth

Highland Park

NEIGHBORHOOD COOK BOOK

Boiled Salad Dressing

1 tbsp. butter, melted, 1 tbsp. sugar, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. flour, $\frac{1}{2}$ tsp. dry mustard.

Mix dry ingredients, add butter, yolk of 1 egg, beaten, 6 tbsp. cream, 2 tbsp. vinegar; add the egg to the first mixture, then the cream and vinegar. Boil all in a double boiler until thick. —Mrs. McKee.

Cream Dressing

(For Lettuce or Cold Slaw.)

$\frac{1}{4}$ cup sugar, 1 tbsp. vinegar (cider), cream.

Mix sugar and vinegar. After sugar is dissolved, add cream until of right consistency.

—Mrs. D. J. Bierwert.

French Salad Dressing

3 cups sugar, 3 tbsp. paprika, 1 tsp. salt, 3 tbsp. oil (Mazola).

Pour $\frac{1}{2}$ cup boiling water over above mixture to dissolve. Place in quart jar, fill up with lemon juice and vinegar (about 3 lemons). Very good for vegetables and grape fruit. —Mrs. Luella King.

French Dressing

1 tsp. salt, 1 tsp. mustard, 1 tsp. sugar, a pinch of pepper, 1 tbsp. olive oil. Mix well together, add oil last; stir smooth, add 2 more spoonfuls olive oil and 1 tbsp. vinegar. Red pepper may be used instead of black.

—Mrs. W. C. Fort.

NEIGHBORHOOD COOK BOOK

Fruit Salad Dressing

$\frac{1}{4}$ cup pineapple juice, $\frac{1}{4}$ cup orange juice, $\frac{1}{4}$ cup lemon juice, 2 tbsp. cornstarch, $\frac{1}{4}$ cup cold water, 2 eggs, $\frac{1}{2}$ cup sugar.

Boil all together in a double boiler. When cold and ready to use, fold in $\frac{1}{2}$ cup cream (whipped).

—Mrs. Lyman A. Harrington.

Mayonnaise Dressing

$\frac{1}{2}$ tbsp. mustard, 1 tbsp. sugar, $\frac{1}{10}$ tbsp. cayenne pepper, 1 tsp. salt, yolks of 3 eggs, juice of $\frac{1}{2}$ lemon, $\frac{1}{4}$ cup tarragon vinegar, 1 pint olive oil.

Beat all thoroughly in bowl that has been well chilled.

—Mrs. F. A. Pontious.

Sweet Salad Dressing

1 can sweetened condensed milk, Eagle Brand, $\frac{1}{4}$ tsp. salt, 2 heaping tsp. prepared mustard, or 1 tsp. dry, mixed with a little vinegar, 1 cup medium strength vinegar, 1 well-beaten egg. Add 1 cup chili sauce to above to make a good Thousand Island Dressing.

—Mrs. E. J. Reeder.

Salad Dressing for Vegetable Salad

$\frac{2}{3}$ cup sugar, 2 eggs, pinch of salt, 1 tsp. butter, 1 tsp. dry mustard, $\frac{1}{2}$ cup vinegar.

Stir over fire until it thickens. When cool add milk or cream.

—Mrs. C. A. Roney, Chicago.

NEIGHBORHOOD COOK BOOK

Vegetable Salad Dressing

1 tsp. celery seed, 1 tsp. salt, a pinch of pepper, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup vinegar, 1 tbsp. butter, 1 tsp. Worcestershire sauce.

Put vinegar and butter on stove. When warm, add other ingredients and let come to a boil, stirring constantly. Draw back on the stove and add the beaten yolks of 2 eggs. Continue stirring till it thickens, then remove from fire and bottle.

—Mrs. Florence O. Baulch.



Sandwiches

Office Phone 5077

Res. Phone 6029

ERNEST R. NORMAN

PLUMBING AND HEATING

Sanitary Plumbing — Iron and Tile Sewerage
Steam and Hot Water Heating

Estimates furnished

1045 CHICAGO AVENUE

Evanston, Ill.

Best Equipped on the North Shore

The Washington Laundry

700, 702, 704 WASHINGTON STREET

Phones

Wilmette 145

Evanston 5900, 5901, 1902

ROBERTSON & CO.

Wallpaper *Paint*

Telephone 169

604 DAVIS STREET

Mears Slayton Building Material Company

HOWARD ST. & CHICAGO AVE.

Complete Stock of

Lumber and Building Specials

Phones: Evanston 3950; Rogers Park 8270

SANDWICHES

Cheese Sandwiches

Grate any good cheese, rub into a paste with butter, season with salt and a little Worcestershire Sauce. Spread between slices of bread. —Mrs. C. Johnson.

Pimento Cheese and Nut Sandwiches

To 8 oz. pimento cheese, work in enough mayonnaise dressing to make a creamy consistency. Add $\frac{1}{2}$ cup finely-chopped pecans or walnuts and $\frac{1}{4}$ cup sweet gherkins. Spread between slices of nut or brown bread. Put together in pairs, remove the crust and cut in triangles. Garnish each with $\frac{1}{2}$ nut meat. —Mrs. K.

Deviled Ham Sandwiches

1 cup cold boiled ham, 1 tsp. lemon juice, 3 tsp. melted butter, $\frac{1}{4}$ tsp. mustard, yolks of 2 hard-boiled eggs.

Chop ham fine, rub yolks smooth with butter, mix all ingredients well and spread between slices of bread. —Mrs. Frank Phinisey.

Delicious Sandwich Spread

2 cups cold boiled pork shoulder, 3 hard-boiled eggs, 1 small onion, several small pickles or olives. Chop together through food chopper and mix with mayonnaise dressing. —Mrs. F. Vescelus.

NEIGHBORHOOD COOK BOOK

Dream Sandwiches

Chop raisins and nut meats together, mix well and spread on buttered bread. Very good for school lunch.

—Mrs. K.

Ideal Sandwiches

3 cold, hard-boiled eggs, chopped fine, 3 large slices bacon, fried crisp, 1 small bottle stuffed olives, 1 slice onion. Chop and mix with enough Wright's salad dressing to make a thick paste. Spread between slices of white or rye bread and serve with a green salad and fresh fruit.

—Mrs. K.

Macaroon Sandwiches

Be sure the macaroons are fresh. Lay a slice of cream cheese between 2 macaroons. Press together firmly. Keep in cool place until wanted.

—Virginia Klein.

Peanut Butter Paste for Sandwiches

2 cups seeded raisins, $\frac{1}{2}$ cup orange juice, 2 tbsp. lemon juice, or less, 1 level tsp. salt, 1 cup nut meats, $\frac{1}{2}$ cup peanut butter.

Put raisins through the food chopper, add the other ingredients and mix well. Pack in jelly glasses. Will keep for a long time.

—Mrs. C. A. Klein.

NEIGHBORHOOD COOK BOOK

Spicy Sandwiches

Bread and butter, ripe tomatoes (tomatoes must be firm), peanut butter.

Cut bread thinly and spread with butter. Place a thin slice of tomato on one piece of the sandwich and spread the other half with the peanut butter. Place halves together and cut off the crusts.

—Mrs. Ermil Butler.

Ribbon Sandwich

1 loaf of whole wheat bread and 1 loaf of white bread. Cut the long way of the loaf. Spread each slice with butter. Then spread with a filling made of 2 bricks Blue Ribbon cheese, 1 cup of walnut meats chopped fine, moistened with cream. Alternate the brown and white bread, using two slices of each. Roll in a damp cloth until ready to serve. Cut across the loaf, which will give the ribbon effect.

—Mrs. E. S. Braden.

Pickles and Relishes

Phone Evanston 3149

"THE WHITE LIGHT SAVER"

**Regulates Your Hall Lights and
Opens the Draft in Your Furnace**

VICTOR WHITE

621 Sheridan Road

Evanston, Ill.

Orders Called for and Delivered

Oysters and Fish

Kedzie Meat Market

A Full Line of FRESH AND SMOKED MEATS

526 KEDZIE ST., EVANSTON

Tel. Evanston 4613

Orders Promptly Attended to

E. BACHECHI

**GROCERY AND MEAT MARKET
FRUITS AND VEGETABLES**

Phone 1218

802 MAIN STREET

Phone Evanston 2984

Stucco Work a Specialty

C H A S. B. E I D E N

Plastering Contractor

1402 WASHINGTON ST.

EVANSTON, ILL.

Phone Evanston 1151

Phone Edgewater 1518

ANTON PETERSEN

Contractor and Builder

716 MAIN STREET

EVANSTON, ILL.

PICKLES AND RELISHES

Sweet Apple Pickles

1 cup sugar, $\frac{3}{4}$ cup vinegar, 1 pint fruit, cloves and cinnamon. Mix sugar, vinegar, cinnamon and boil 20 minutes. Drop in fruit cut in half; stick whole cloves into halves. Cook until tender. Seal while hot.

—Marion Johnson.

Beet Pickles

1 cup vinegar, 1 cup water, 1 cup sugar, 6 whole allspice, a small piece of cinnamon bark. Boil together until quite a thick syrup. Fill a quart jar with freshly-cooked beets and pour the syrup over them. Seal while hot. Beets must be used the same day they are taken from the ground.

—Mrs. M. E. Kurts.

Pickled Red Cabbage

Slice cabbage fine and place in a colander. Sprinkle with salt and let drain for 2 days. Put in a jar and cover with boiling vinegar. If spice is liked, use 1 oz. of whole black pepper and $\frac{1}{2}$ oz. allspice to each quart, mixing with vinegar.

—Mrs. Thomas Savage.

Cabbage, Beet and Horse Radish Pickles

1 qt. cooked beets, and 1 qt. raw cabbage, chopped fine, 2 cups sugar, 1 cup horse radish, grated, 1 tbsp. salt, $\frac{1}{2}$ tsp. red pepper, enough vinegar to cover. Heat thoroughly, pack in jars and seal.

—S. Belnap.

NEIGHBORHOOD COOK BOOK

Canadian Pickle

1 qt. large onions, chopped, 1 qt. large cucumbers, chopped, 1 qt. small cucumbers, whole, 1 qt. small white onions, whole, and 2 green peppers, chopped.

Cover with hot brine; let stand over night. Drain in the morning and add 5 cups brown sugar, less if desired, $\frac{1}{3}$ gal. vinegar, 2 oz. whole mustard seed, 2 oz. celery seed. Let come to a boil. Make a paste of $\frac{2}{3}$ cup flour, $\frac{1}{4}$ lb. mustard, 1 tsp. tumeric powder. Pour on pickles slowly, let boil and seal.

—Mrs. Thomas Savage.

Chicago Hot

Chop 1 pk. green tomatoes, 4 red peppers, 4 green peppers, 2 cups celery, 2 cups onions. Cover with $\frac{1}{2}$ cup salt and let stand over night. Drain well. Mix together 6 cups vinegar, 2 cups sugar, $\frac{1}{2}$ cup white mustard seed. Pour over the first mixture. Pack in stone jars.

—Mrs. U. G. Buck.

Chili Sauce

1 heaped peck ripe tomatoes, skinned and chopped, 8 large onions, sliced, 2 tbsp. cinnamon, 2 small tsp. cloves, 2 level tbsp. salt, 1 tsp. allspice, $2\frac{1}{2}$ cups sugar, 1 qt. vinegar, 2 level tsp. cayenne pepper. Boil together until thick.

—Mrs. Bliss Langill.

Chili Sauce

18 tomatoes, 6 peppers, 6 onions, 1 lb. brown sugar, 3 tbsp. salt, 4 cups vinegar. Chop together and cook 1 hour.

—Mrs. H. R. Putnam.

NEIGHBORHOOD COOK BOOK

Chutney Sauce

16 ripe tomatoes, 12 large apples, 10 large onions, 1 pound raisins, $\frac{1}{4}$ pound or $\frac{1}{2}$ cup salt, 1 pound sugar, 4 red peppers and 6 cups vinegar. Chop fine and cook together slowly for 3 hours. Seal in sterilized jars.

—Mrs. Elmer A. Johnson.

Hope's Chutney

$\frac{1}{4}$ pk. ripe tomatoes, $\frac{1}{8}$ pk. large onions, $\frac{1}{4}$ pk. tart apples, $1\frac{1}{4}$ lbs. brown sugar, 1 lb. sultana raisins, $\frac{1}{8}$ gal. vinegar, 1 oz. mixed spices, 1 small red pepper.

Chop fine and mix together. Boil until clear.

—Mrs. O. Carlson.

Cucumber Mangoes

Soak large green cucumbers in strong brine for 2 days. Remove and stand in clear water for 2 days.

Cut slit in each, scoop out seeds, wipe dry. Fill with stoned raisins, long, thin, strips of lemon and 6 or 8 cloves. Sew up slit.

Pack cucumbers in stone jar and cover with a boiling syrup made of 1 qt. vinegar, 5 lbs. sugar, season with cinnamon, cloves and mace. For 9 successive mornings reheat syrup.

—Mrs. J. Champine.

Sliced Cucumber Pickles

Peel and slice 25 large, green cucumbers, 4 large onions, sliced, sprinkle with salt and let stand 4 or 5 hours. Drain well. Cover with vinegar, add $\frac{3}{4}$ cup sugar, 1 small tsp. mustard seed, $\frac{1}{2}$ tsp. tumeric, 2 tbsp. celery seed. Boil 15 minutes, can and seal.

—Mrs. Bliss Langill.

NEIGHBORHOOD COOK BOOK

Cucumber Sauce

1 peck cucumbers, 6 large onions, chopped fine. Let stand 3 hours with 1 cup salt, mixed thoroughly. Drain through a thin cloth bag, add 1 pound sugar, 1 tbsp. celery, 1 tbsp. white mustard seed. Cover with vinegar, heat thoroughly but do not boil, and can.

—Mrs. Samuel Wood.

Chow Chow

1 peck green tomatoes, sliced, 1 qt. large cucumbers sliced, 1 qt. small cucumbers, 1 qt. onions, 3 qt. cauliflower, 6 green peppers, 1 gal. vinegar, 1 oz. tumeric, 20 tbsp. mustard, 2 tbsp. flour, 2 cups sugar.

Soak the vegetables over night in a weak brine in separate vessels. Mix the tumeric, mustard, sugar, flour with a little vinegar. Heat the vinegar and when boiling add the onions and cauliflower, heat thoroughly, then add tomatoes and pickles. Cook, stirring often, until tender. 10 minutes before taking from fire add the flour, mustard and tumeric. When cold seal with 4 pieces of horseradish root on top of each jar.

—Mrs. Joanna Wigginton.

Delmonico Pickles

$\frac{1}{4}$ peck green tomatoes, sliced, $\frac{1}{4}$ peck small onions, sliced, 4 large cucumbers, sliced, and 4 bunches of celery, chopped. Salt and let stand over night. Drain well.

$\frac{1}{2}$ gal. vinegar, 2 lbs. brown sugar, 1 oz. celery seed, 1 oz. whole cinnamon, 1 oz. cinnamon, 1 oz. tumeric, $\frac{1}{4}$ lb. white mustard seed. Bring to the boiling point and add the tomatoes, onions, celery and cucumbers. Let simmer 2 or 3 hours. Bottle while hot.

—Mrs. N. H. Byam.

NEIGHBORHOOD COOK BOOK

Dill Pickles

Boil together 6 quarts water, 1 quart vinegar, 1 small tsp. alum, 1 tbsp. pepper balls, 1 tbsp. allspice, 4 unground bay leaves. Wash pickles, dry, then pack in fruit jars using plenty of dill. Fill jars with boiling mixture and seal at once.

—Mrs. G. A. Burton.

Mustard Pickles

4 quarts cut green tomatoes, including 1 cauliflower, 8 medium-sized onions and a little red pepper, cut very fine. Sprinkle salt through and let stand over night. In the morning drain, and rinse if there is too much salt, then add 2 tbsp. celery seed or more cut celery.

Take 2 cups sugar, $1\frac{1}{2}$ cups flour, 6 tsp. Coleman's mustard, 1 tbsp. ground cinnamon, $\frac{1}{2}$ tbsp. ground cloves, 1 heaping tsp. tumeric powder. Mix thoroughly in little vinegar, add scant 2 quarts mild vinegar. Mix all thoroughly and cook until tender.

—Mrs. Frank Phinisey.

Mustard Pickles

4 quarts green tomatoes, 1 quart small onions, 1 quart cucumbers, 1 quart cauliflower, 3 green peppers. Cut all into small pieces, let stand in weak brine 24 hours. Boil in same brine until tender, pour in colander and let drain 1 hour. Cover with 6 tbsp. mustard, 1 tbsp. tumeric, 4 cups sugar, 1 cup flour. Mix these with water to form a paste, heat 2 qts. vinegar, 1 pint water, when it boils pour in the paste, cook until as thick as soft custard. Add pickles, seal in jars.

—Mrs. L. D. Trabert.

If You Are Looking for—

A TASTY SANDWICH
Or, SOME GOOD CANDY
Or, A SUNDAE WITH HOME MADE CREAM
Or, A REAL MEAL,

You Can Get It At

THE **K**AMPUS
KITCHEN

813 NOYES ST., 2 blocks West of Patten BGM.

Telephone 4353

H U G H O R R

Plastering Contractor

Stucco Work A Specialty

2403 CENTRAL STREET

Established 1878

Telephone Evanston 8411

SERVICE TO ALL PARTS OF NORTH SHORE

AUG. BURKE ROOFING CO.

GRAVEL ROOFERS

Asphalt Roofing Over Shingles

Old Roofs Repaired and Re-coated

517 DEMPSTER STREET

THE HOME BUILDERS

General Contractors

1310 SHERMAN AVENUE

Telephone Evanston 8331

A. R. GRANT

H. O. WELDON

NEIGHBORHOOD COOK BOOK

Mustard Pickles

12 large cucumbers, 18 onions and 1 carrot sliced fine. Let stand in salt water 2 hours. Drain well 1½ cups vinegar and 1 heaping cup sugar boiled together. Add pickles and boil 5 minutes (no longer). Make a paste of 1 tsp. cloves, ¼ tsp. red pepper, ½ tsp. tumeric, and ½ tsp. ground mustard. Add this to the pickles, pack in jars and seal. Celery seed may be added.

—Mrs. S. Belnap.

Nine Day Pickles

Soak 7 lbs. cucumbers, cut in chunks 1 inch long, in strong brine for 3 days, then drain and soak in clear water 3 days, changing water each day; the third day drain well, take weak vinegar enough to cover and add alum the size of a hickory nut. Cook slowly, but not boil, in vinegar for 2 hours. Drain.

To 7 lbs. cucumbers use 3 lbs. brown sugar, 3 pints vinegar, 1 oz. spices, 1 oz. cassia buds, 1 oz. celery seed. Heat and pour over pickles boiling hot. Heat each day for 3 days, third day boil syrup until quite thick, pour over pickles in glass jars and seal.

—Mrs. U. G. Buck.

Olive Cherries

1 pint cold water, ½ teacup vinegar, 1 tablespoon salt.

Mix the above together and pour cold over cherries packed in cans. Leave the stems on the cherries.

Ready to eat in two or three weeks.

—Mrs. L. Ermil Butler.

NEIGHBORHOOD COOK BOOK

Green Peppers

Chopped green peppers, fried in butter are delicious when served with canned corn or peas.

—Mrs. W. E. Hosier.

Pickled Peaches

Select small sound peaches and stick with cloves. To each quart of peaches, allow 1 pint of cider vinegar and 1 cup of sugar, 1 tsp. each of allspice, cloves and cinnamon. Cook until done and seal hot.

—Mrs. Bertha Leaf.

Pickled Pears

Make a syrup of 2 lbs. of sugar to 1 qt. of vinegar, 1 tsp. cloves, 2 tsp. cinnamon, 1 grated nutmeg. Drop in the pears cut in halves and boil till tender but not broken. Place in jars. Boil vinegar 20 minutes longer and pour over fruit. Is also good for peaches and crab-apples.

—Mrs. Jas. Carter.

Piccalilli

1 head cabbage, 4 qts. green tomatoes, 5 onions, 3 stalks celery, 3 red peppers, 1 tsp. each of mustard and celery seed, 1 tsp. mustard, 3 pts. vinegar, 2 lbs. brown sugar, a little black pepper. Put cabbage, tomatoes, onions and peppers through food chopper and let stand over night with 1 cup salt. In the morning, drain, dry and add the ground celery.

Put vinegar, sugar and spices on to boil and when hot add vegetables. Cook about 30 min. Stir constantly and seal in jars, hot.

—Mrs. Bertha Leaf.

NEIGHBORHOOD COOK BOOK

Pickles

200 medium-sized cucumbers. Wash and place in stone jar, 1 cup sugar, 1 cup salt, 1 cup ground mustard, 1 handful mixed spices.

Sprinkle the spices through as you pack the cucumbers in the jar. Mix the sugar, salt, mustard into a paste with vinegar to moisten and pour over the cucumbers, then fill the jar with cold vinegar. Use cider vinegar. Pickles will be brittle in 4 or 5 days.

—Mrs. O. T. Mitchell.

Tomato Catsup

Peel 1 bushel ripe tomatoes, 2 green, hot peppers, 10 large onion; boil together until tender. Put mixture through sieve. Return to slow fire and add 2 quarts cider vinegar, 4 cups sugar, 1 oz. whole cloves, 1 oz. whole allspice, 2 oz. stick cinnamon, 1 tsp. red pepper, 1 tsp. whole pepper. Put spices in a salt bag. Cook slowly until reduced $\frac{1}{3}$. Bottle boiling hot. *1 cup salt*

—Mrs. J. D. Wigginton.

Green Tomato Pickle

$1\frac{1}{2}$ pecks green tomatoes sliced $\frac{1}{4}$ inch, $\frac{1}{2}$ peck onions sliced; put in strong salt water in separate dishes over night. Drain well.

Bring to the boiling point 6 cups cider vinegar, 2 tbs. cinnamon, 1 tsp. each allspice, cloves and pepper, 3 cups sugar, 2 green hot peppers; add onions and boil 5 minutes, then add tomatoes and boil until tender. Do not seal boiling hot. Place 4 small pieces of horseradish on top of each can before sealing.

—Mrs. J. D. Wigginton.

NEIGHBORHOOD COOK BOOK

Chopped Green Tomato Pickle

Sprinkle a cup of salt over 1 pk. of green tomatoes (chopped fine), let stand over night and in the morning drain well. Add $\frac{1}{2}$ pt. horse-radish (grated), 2 onions and 1 stalk celery (chopped fine), 1 cup sugar, $\frac{1}{4}$ cup celery seed, $\frac{1}{2}$ cup mustard seed, 1 tbsp. ground mustard, 2 tbsp. ground pepper, 1 tsp. cloves, cinnamon and allspice, 2 qts. hot vinegar. No cooking required.

—Mrs. C. S. Graves.

Green Tomato Chutney

1 cup raisins, 4 cups vinegar, $\frac{1}{4}$ cup mustard seed, $\frac{1}{4}$ cup salt, 2 cups brown sugar, 4 small onions, 6 good-sized green tomatoes. Simmer 1 hour, then add 12 sour apples, chopped fine; cook slowly until tender, seal in small jars.

—Mrs. M. L. Wigginton.

Watermelon Pickle

Boil white part of melon in salted water for 1 hour. Drain; add equal parts brown sugar and vinegar, 2 tbsp. cloves tied in thin cloth, and several sticks cinnamon. Boil 20 minutes, add melon and boil 10 minutes.

—Mrs. Chas. Langill.

Wayside Mixed Pickles

2 qts. green tomatoes, 2 qts. ripe tomatoes, 3 sweet green peppers, 1 large ripe cucumber, 2 stalks celery, 3 large onions, 1 small cabbage. Chop all together and cover with $\frac{1}{2}$ cup salt. Let stand over night. In the morning, drain well. Then add 3 qts. of vinegar, 2 lbs. brown sugar, 2 tbsp. mustard. Cook for 1 hr. and seal hot.

—Mrs. W. M. Hofstetter.

World Fair Pickles

1 qt. whole small cucumbers, 1 qt. large cucumbers, sliced, 1 qt. small onions, 1 qt. green beans, boiled, 1 large cauliflower, 4 green peppers cut fine. Make a brine of 4 qts. water, 1 pt. salt. Pour over vegetables and let stand 24 hours, then scald in brine. Drain well.

Dressing

1 cup flour, 6 tbsp. mustard, 1 tbsp. tumeric, $1\frac{1}{2}$ cups brown sugar, 3 qts. vinegar. Mix flour and mustard to a thin paste and stir into the vinegar; let boil until thick. Mix with the vegetables and let all boil until heated through. Seal while hot.

—Mrs. U. G. Buck.

Spiced Cherries

Remove stones from cherries and cover with vinegar. Let stand for 24 hours. Drain, take equal parts of cherries and sugar, add $\frac{1}{2}$ tsp. cinnamon to each 2 quarts of seeded cherries. Let stand for 2 or 3 days, or until sugar is dissolved stirring occasionally. Pack in cold jars and seal. No cooking. —Mrs. S. Belnap.

Green Tomato Mince Meat

1 peck green tomatoes and 1 peck cooking apples (ground), 4 cups vinegar, 4 cups molasses, 2 tbsp. ground cinnamon, 1 tbsp. cloves, 1 nutmeg, 2 tbsp. salt, 2 lbs. raisins, $\frac{1}{2}$ tsp. pepper, 2 lbs. currants, 2 lbs. brown sugar, 1 lb. beef suet ground fine. Cover tomatoes with boiling water and cook 15 minutes. Drain and cover again with boiling water and cook 15 minutes. Repeat again and drain. Add other ingredients and let boil 10 minutes. Seal hot. Makes about 10 qts. —K.

HARRIET HAT SHOP

525 MAIN STREET

EXCLUSIVE MILLINERY

Tel Evanston 1537

GEO. E. BENNETT

CONTRACTOR AND BUILDER

1141 SHERMAN AVENUE

EVANSTON, ILL.

Jobbing a Specialty

Phone Evanston 1774

MAHON'S BAKE SHOP

Mrs. Thomas F. Mahon, Prop.

CAKES AND SALADS TO ORDER

Decorated Birthday and Wedding Cakes a Specialty

1305 CHICAGO AVENUE

EVANSTON, ILL.

EVANSTON 2466

R. KOEPKE

GROCERY AND DELICATESSEN

Ice Cream. Candies, Cigars

539 CHICAGO AVENUE

EVANSTON, ILL.

Tel. Orders Promptly Delivered

Caulking and Filling Window Frames

Pointing Old Walls with Cement

J. P. McMAHON

TUCK POINTING

Brick and Stone Cleaning, Pointing Tile Roofs

Whitewashing

715 MADISON STREET

EVANSTON, ILL.

Phone 59

LAKE SHORE GARAGE

Towing, Overhauling, Repairing, Storage and Supplies

1010-16 CHICAGO AVENUE

ALBERT E. NORMAN, Manager

EVANSTON, ILL.

NEIGHBORHOOD COOK BOOK

Corn Relish

12 large ears corn, 1 small cabbage, 4 large onions, 4 large red peppers, 2 tbsp. salt, 4 tbsp. ground mustard, 3 tbsp. celery seed, 3 cups sugar, 1 quart vinegar.

Put corn, cabbage, onions and red peppers through meat grinder. Mix together and add spices, sugar, salt and vinegar. Cook 1 hour and seal hot.

—Mrs. Elmer A. Johnson.

Celery Relish

60 large ripe tomatoes, sliced, 8 large, ripe, red peppers, 20 large onions, 46 tbsp. sugar, 10 tbsp. salt, 12 cups vinegar, 16 large heads of celery, cut, 4 sweet green peppers. Boil 2½ hours.

—Mrs. Bliss Langill.

Red Pepper Relish

Twelve red peppers, sweet, 12 green peppers, sweet, 12 large onions, 1 tbsp. salt, 1 pint brown sugar, 1 qt. vinegar.

Chop the peppers coarsely, pour on boiling water, let stand 5 minutes, drain, pour on boiling water again and let stand 10 minutes. Drain, add chopped onion. Boil sugar, vinegar and salt, add mixture and boil 15 minutes after it begins to boil. Seal in glass jars.

—Mrs. U. G. Buck.

Pepper Relish

1 doz. large green sweet peppers, 1 doz. large red peppers, 1 large stalk celery, 1 doz. large onions, 3 cups cider vinegar, 2 cups sugar, 4 tbsp. salt. Chop, and pour boiling water over vegetables and let stand for 5 min.

NEIGHBORHOOD COOK BOOK

Drain well. Put vinegar, salt and sugar in a kettle and boil for several minutes. Then add the mixture and boil 5 min. longer. Seal hot. —Mrs. W. M. Hofstetter.

Pepper Relish

1 doz. red sweet peppers, 1 doz. green peppers, 3 good sized onions. Remove seeds from peppers and chop with onions. Cover with boiling water, let stand 10 minutes and drain. Cover again, bring to boil and drain. Add 1 qt. vinegar, 2 cups sugar and 4 tbsp. salt. Bring to boil, pack in jars and seal while hot.

—Mrs. S. Belnap.

Philadelphia Relish

2 cups cabbage, 2 mild peppers, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ cup brown sugar, 1 tsp. mustard seed, $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ tsp. celery seed. Chop cabbage and peppers very fine. Mix all other ingredients, and pour over the cabbage and peppers. Stir well. Serve with fish, meat or baked beans.

—Mrs. J. D. Kindig.

Rhubarb Relish for Cold Meats

2 lbs. rhubarb, cut in small pieces, 1 lb. sugar, 1 tsp. each, cinnamon, cloves, allspice, tied in a bag. Cook very slowly until thick, remove spice bag, pour into glasses. Seal when cold with paraffin. Makes 5 glasses.

—Mrs. L. Scharstein.

Indian Sauce or Relish

12 large ripe tomatoes, 12 large sour apples, 9 onions, 1 qt. vinegar, 3 cups brown sugar, 2 tbsp. salt, 1 tbsp. pepper, $\frac{1}{2}$ tbsp. each cloves, allspice and cinnamon. Cook slowly until tender.

—Mrs. C. H. Reed.

Jams

JAMS

Amber Jam

1 orange, 1 grapefruit, 1 lemon, sugar and water.

Wash the fruit and cut into small pieces, removing all seeds. Be sure to save all juice during the cutting process. Mix all fruit and juice and measure; then pour three times its quantity of water over it and let stand 24 hours. Cook $\frac{1}{2}$ hour and measure again. To each cup of fruit use 1 cup of sugar. Mix well and let stand for 24 hrs. Place over a moderate fire and let simmer until rich and thick. Do not let stand in metal.

—Mrs. H. R. Putnam.

Carrot Conserve

Wash and scrape half a dozen or more highly-colored carrots, put through the food chopper, cutting them into bits as small as peas. Boil 30 minutes in clear, slightly-salted water. Drain; add to each pint of carrot 1 cup of white sugar and 1 cup of light brown, the juice and $\frac{1}{2}$ the grated rind of 1 lemon. Cook slowly until clear.

—Mrs. H. M. Bannister.

Carrot Marmelade

1 qt. carrots (after having been put through the food chopper), juice of 2 lemons and 2 oranges, also the rind cut up fine, 3 cups sugar. Let stand over night. In the morning put on to cook with just enough water to keep

NEIGHBORHOOD COOK BOOK

from sticking. Cook $1\frac{1}{2}$ hrs. and seal in jelly glasses. The carrots make up the bulk but leave no taste whatever.

—Mrs. Mary Cleason.

Cranberry Jelly

2 cups cranberry pulp, 2 cups sugar and 2 cups water.

Put the cranberries through the food chopper, then measure, add water and boil 10 minutes. Add the sugar, boil 5 minutes longer and turn into a mold.

—Mrs. N. H. Byam.

Cranberry Sauce

1 qt. cranberries, 2 cups sugar, 1 pint water. Wash cranberries and place on fire in a covered sauce pan. Let simmer until every berry bursts, remove cover from pan, add sugar and boil 20 minutes. The cranberries must never be stirred from the time they are placed on the fire.

—Mrs. F. J. Kepler.

Cranberry Sauce

(Whole.)

1 qt. cranberries, 2 cups sugar, 1 pint of water. Wash cranberries, put over fire with water in a covered kettle and simmer till they pop. Remove cover, add sugar and cook 20 minutes. Do not stir.

—Mrs. M. L. Wigginton.

NEIGHBORHOOD COOK BOOK

Four Fruit Jam

Two qts. red raspberries, 2 qts. cherries, 2 qts. currants, 2 qts. gooseberries. Weigh, and add equal weight of granulated sugar. Cook one hour, stirring constantly. This makes a thick jam. —Miss B. King.

Grape Conserve

1 basket grapes (remove seeds), 2 oranges (peel and all), 1 lb. raisins chopped together. $\frac{1}{2}$ lb. English walnuts, 4 lbs. sugar. Boil all together $\frac{1}{2}$ hour. Add nuts after it is cooked. —Mrs. M. L. Wigginton.

Kumquat Marmelade

3 lbs. kumquats sliced thin and seeds removed. Add same amount of water and set away 24 hrs. Boil until tender in same water and set away another 24 hrs. Then boil 30 min., weigh, and add equal weight in sugar. Boil 20 min. longer, put in glasses, and let stand until jellied before sealing with paraffin.

—Mrs. L. D. Trabert.

Orange Marmalade

4 oranges, 2 lemons, cut into thin slices. To 1 pint of the mixture add $1\frac{1}{2}$ pints water. Boil 30 minutes and let stand over night. Then add 3 cups sugar to each pint of mixture. Boil 40 minutes.

—Mrs. E. R. Pulliam.

B. G. LAWRENCE
Res. Phone 4492

H. G. DANIELSON
Res. Phone 3086

Lawrence & Danielson

Printing & Decorating

1047 CHICAGO AVENUE

Evanston, Ill.

Phone Evanston 5415

For PURE TABLE WATER

Call or Write

Sparkling Springs Mineral Water Co.

ARTHUR TILLMAN, Distributor

HIGHLAND PARK, ILL.

Phone 42

CHICAGO MOTOR CLUB

Evanston Branch—North Shore Hotel

DAVIS ST. and CHICAGO AVE.

Phone Ev. 6400

"The World's Leading Motor Club"

Insurance Dept. alone saved the members

$\frac{1}{4}$ Million Dollars in 1923

Office open 10 A. M. to 8 P. M. daily

35 Years of Honest

CABINET AND FURNITURE BUILDING

Ayers-Cihlar-Ransom Co.

CABINET SHOP

426 ARMOUR STREET

CHICAGO

Telephone Monroe 2510

Phones: Evanston 3817, 822

LA BAHN BROTHERS

Common Building and Sewer Brick

Yards

OAKTON STREET and C. & N. W. TRACKS

EVANSTON, ILL.

NEIGHBORHOOD COOK BOOK

Orange Marmelade

6 thin-skinned oranges, 6 thin-skinned lemons, shred and measure. To each cup fruit, add 3 cups water, put in crock and soak 24 hours, no less. Boil hard 10 minutes and let stand 24 hours again. To each cup fruit, add 1 cup sugar then 1 cup extra. Cook until it jells, put in glasses.

—Mrs. W. L. Severance.

Orange Marmelade

4 oranges and 2 lemons cut into thin slices, or put through the food chopper.

To 1 pt. of this mixture add $1\frac{1}{2}$ pts. of cold water and boil 30 minutes. Let stand over night and in the morning add $1\frac{1}{2}$ lbs. of sugar to each pint. Boil 40 minutes and pour into glasses.

—Mrs. C. S. Graves.

Orange and Rhubarb Marmalade

Cut 4 oranges in half, remove the pulp with a spoon. Trim off the yellow rind, being careful not to get any of the white. Boil $\frac{3}{4}$ cup of the rind, cut in small pieces, with 1 cup water and $\frac{1}{2}$ tsp. salt, until tender, add 3 cups sugar, 4 cups rhubarb, and the orange pulp. Cook slowly until it begins to look clear, add 3 more cups sugar and boil 10 minutes longer. Pour in jelly glasses and seal with paraffine. Makes 7 glasses. Pineapple and raisins may be added for a change.

—Mrs. L. Scharstein.

NEIGHBORHOOD COOK BOOK

Orange and Peach Jam

1 peck ripe peaches, $\frac{1}{2}$ dozen oranges. Equal amount of sugar by weight. Peel oranges, cook the peel until tender, changing the water 3 times. Chop all fine, add sugar and boil 20 minutes. Seal in glass jars.

—Mrs. U. G. Buck.

Peach Conserve

Twelve peaches, 4 oranges, 2 lemons, 1 cup almonds, all sliced thin. Add equal amount of sugar and cook $\frac{3}{4}$ of an hour.

—Miss B. King.

Pear Conserve

5 pounds hard pears. Cover with 5 pounds sugar. Let stand over night and add, 2 lemons, juice and rind, 2 oranges, $\frac{1}{2}$ pound raisins, walnut meats. Cook as for any jam or conserve.

—Mrs. H. G. Smith.

Dried Peach Conserve

$\frac{1}{2}$ pound dried peaches, 1 pint cold water, 1 orange, 1 cup brown sugar, 1 cup raisins, juice of 1 lemon, nuts if desired. Soak the peaches over night. In the morning add the other ingredients, except nuts. Simmer $1\frac{1}{2}$ hours. Add nuts 15 minutes before taking from fire.

—Mrs. H. R. Putnam.

Quince Honey

6 pounds sugar, 3 pints boiling water, boil 20 minutes. Grind through food chopper, 5 quinces and 3 sour apples; add to syrup and boil 20 minutes longer. Seal in bottles or jars.

—Mrs. F. Vescelus.

NEIGHBORHOOD COOK BOOK

Rhubarb and Raisin Marmalade

To $\frac{1}{2}$ lb. raisins, chopped, add $1\frac{1}{2}$ lbs. rhubarb. Boil with just enough water to prevent burning, for $\frac{1}{2}$ hour, add $1\frac{1}{2}$ lbs. sugar, cook until thick as jelly. Add the juice of $\frac{1}{2}$ lemon and a little grated rind a short time before taking from fire. Makes 5 glasses.

—Mrs. L. Scharstein.

Rhubarb Marmalade

5 pounds rhubarb, peeled and cut in small pieces, 5 oranges, cut in small pieces, 1 large pineapple, chopped fine, 1 quart water. Add equal amount of sugar by weight, and let stand over night. Boil slowly until it thickens, about 2 hours.

—Mrs. Geo. F. Tyson.

Rhubarb Marmelade

3 lbs. sugar, 1 qt. cut up rhubarb, 4 oranges. Put the rhubarb with the sugar and add the oranges cut up fine. Cook until it jellies. Put up in glasses and store.

—Mrs. O. Carlson.

Red Pulp of Watermelon Conserve

Break or cut all the red tinged pulp, weigh; to each 4 lbs. of pulp, sprinkle a piece of crushed alum about the size of a hazel nut. Add 2 lbs. sugar, soak over night, when juice will be extracted. Before cooking add 1 entire lemon; cook until quite thick. Pour into jelly glasses and cover with paraffin.

—Carrie C. Ware, St. Louis, Mo.

NEIGHBORHOOD COOK BOOK

Winter Jam

3 pints canned pineapple, 1 lb. dried apricots, 6 cups sugar, juice of 2 lemons. Soak apricots over night and cook well in morning without sugar. When done put through sieve, drain juice and thoroughly chop pineapple. Add this to apricots and boil before adding sugar and lemon juice. Cook until of desired thickness.

—Mrs. Ed. Holtz.

Orange and Peach Jam

1 peck ripe peaches, $\frac{1}{2}$ doz. oranges, equal amount of sugar. Peel oranges. cook the orange peel until tender, changing the water 3 times. Add the cooked peel to the other fruit and chop all fine. Add sugar and boil 20 minutes. Pack in jars and seal.

—Mrs. U. G. Buck.

Candies



NEIGHBORHOOD COOK BOOK

CANDIES

Brazilian Caramels

1 cup brown sugar, 1 cup Karo syrup, 1 cup cream. Boil to hard ball stage. Add 1 tsp. vanilla, 1 cup chopped Brazil nuts. Pour into pans and cut when partly cooled.

—Mrs. J. C. Murley.

Butter Scotch Candy

1 cup granulated sugar, 1 cup white corn syrup, 1 tsp. vinegar.

Boil all together until it becomes brittle when dropped into cold water. Then add $\frac{1}{2}$ cup butter.

Pour thinly on buttered pans, mark quickly, as it hardens fast.

—Mrs. Lorenzen.

Fondant

$2\frac{1}{2}$ lbs. sugar, $1\frac{1}{2}$ cups hot water, $\frac{1}{4}$ tsp. cream of tartar.

Stir until boiling point is reached. Boil without stirring until soft ball stage is reached. When boiling, keep sugar from side of pan by having a cloth wrapped around fork and dipped first in cold water.

Pour on platter and let cool a few minutes, then work with spatula until white and creamy. Work with your hands as soon as possible until it is smooth. Shape and let cool. If fondant becomes hard while working, remelt over hot water. Flavor before removing from stove.

—Miss Mabel Langill.

NEIGHBORHOOD COOK BOOK

Fudge

2 cups granulated sugar, 1 tbsp. cocoa, 1 cup milk, 1 tbsp. butter, 1 tsp. vanilla.

Mix sugar, cocoa and milk. Cook until it forms a soft ball when tried in cold water. Add butter just before it is done. When done, put in a pan of cold water to cool. Add vanilla and beat until thick and creamy. Nuts may be added while beating.

—Ferne Leaf Olsen.

Chocolate Fudge

2 cups white sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup water, 2 tsp. butter, $\frac{1}{2}$ square bitter chocolate, flavoring.

Mix the sugar with the liquid thoroughly. Heat slowly until the soft ball stage. Add the butter and flavoring and set aside to cool. Then beat the mixture, not to the sticky stage, but until it has a creamy consistency.

—Margaret Bottorff.

Cocoa Fudge

3 cups sugar, 5 tbsp. cocoa, 1 cup milk, 2 tbsp. butter, 1 tsp. vanilla.

Put sugar, cocoa and milk into a pan, stir and boil until it makes a soft ball in cold water. Take from the fire, add butter and vanilla. Then stir until creamy.

Pour on buttered plates and cut in squares.

—Mrs. Lyman A. Harrington.

NEIGHBORHOOD COOK BOOK

Cocoanut Fudge

2½ cups sugar, 1 cup milk, 2 tbsp. butter, 1 cup cocoanut, ½ tsp. vanilla.

Put sugar and milk in pan, and boil until it makes a soft ball in cold water. Take from fire, add butter, vanilla and cocoanut. Stir until creamy.

—Mrs. Lyman A. Harrington.

Divinity Fudge

2 cups sugar, ½ cup white corn syrup, ⅓ cup hot water, 2 egg whites, ¼ tsp. cream tartar, flavoring.

Boil sugar, syrup and hot water until it threads. Whip egg whites with cream of tartar. Into the stiffly-beaten egg whites gradually pour hot syrup beating constantly. Add flavoring, whip until cool. Drop by spoonfuls on buttered pans.

—Mrs. Canole.

Divinity Fudge—With Fruit

2½ cups sugar, 2 egg whites, ½ cup Karo corn syrup (white), ½ cup boiling water, ½ cup each of candied pineapple and cherries, nut meats (chopped), ½ tsp. each of almond and vanilla flavoring.

Mix sugar, water and syrup, and boil until it forms a soft ball in cold water. In the meantime, beat well the whites of the eggs. Pour half of the mixture on the egg whites, beating vigorously.

Put the remaining half on the stove and cook until a hard ball is formed in cold water. Then add to the rest of the mixture. Beat until stiff and dry. Add fruit and flavoring and drop on oiled platter.

—Miss Laura Langill.

NEIGHBORHOOD COOK BOOK

Divinity Fudge

2 cups sugar, $\frac{1}{2}$ cup white Karo syrup, $\frac{1}{2}$ cup water, 1 cup nut meats, 2 egg whites, vanilla.

Cook until it forms a soft ball in cold water. Pour over stiffly-beaten egg whites and beat well. Add nuts and vanilla, and when it starts to stiffen, pour on a buttered platter and mark into squares.

—Genevieve Gustafson.

Maple Fudge

1 lb. maple sugar, $\frac{1}{2}$ cup cream and piece of butter. Boil until it forms a soft ball and beat.

—Mrs. J. C. Murley.

Nut-Caramel Fudge

3 cups brown sugar, 1 tbsp. butter, 1 cup milk, $\frac{1}{2}$ cup nuts, flavor with vanilla.

Cook sugar, butter and milk until it threads. Take from fire, add flavoring and nuts, beat all together. Pour into buttered pan. When cool, cut in squares.

—Mrs. A. E. Duffell.

Heavenly Bliss

2 cups white sugar, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup syrup, 1 tsp. vanilla, 1 cup chopped nuts, whites of 2 eggs.

Boil sugar, water and syrup until it crisps when dropped in cold water. Add vanilla and nuts to stiffly-beaten whites of eggs. Pour hot syrup over all, and beat until stiff. Turn into bread pan and when cold, cut into squares.

—Mrs. Margie Moore.

NEIGHBORHOOD COOK BOOK

Molasses Candy

Line the bottom of a buttered pan with fresh roasted peanuts. Bring to a boil 1 cup sugar, $1\frac{1}{2}$ cups molasses, $\frac{1}{2}$ cup milk, 2 squares of chocolate, piece of butter. When a little of the syrup hardens in cold water, add vanilla and pour over peanuts. —Margaret W. Smith.

Peanut Brittle

1 lb. of sugar, 1 qt. peanuts shelled and chopped fine. Sprinkle lightly with salt. Put sugar in saucepan, place on fire and stir constantly until melted to a syrup. The minute it is melted add nuts and pour into warm buttered pans. Cut in squares before cold.

—Mrs. E. Walder.

Penuchi

2 cups white sugar, 2 cups brown sugar, 3 cups milk, pinch of salt, piece of butter, 1 cup nuts, 1 tsp. vanilla.

Cook over slow fire (stirring continually), to the soft ball stage. Place in pan of cold water to cool, then flavor.

Add nuts and beat until creamy.

—Margaret W. Smith.

Candied Orange Peel

Boil skins of 6 oranges until tender, drain and remove all white portions of skins. Cut skins in narrow strips. $1\frac{1}{2}$ cups sugar, $\frac{2}{3}$ cup water, boil until it threads, add orange strips. Boil from 5 to 10 minutes, remove strips and roll in granulated sugar.

—Mrs. Edward Walder.

NEIGHBORHOOD COOK BOOK

Sugared Orange Peel

Cut peel into strips $\frac{1}{2}$ inch wide, and 2 inch long. Cover with water and let stand 1 day. To each cup of peel, use 1 cup sugar.

Put in a granite kettle and cover with water. Let it boil slowly about 3 hours. Let syrup drain off, then turn out on a platter and stir in all the granulated sugar it will absorb.

When cold the sugar should be in little crystals all over it.

—Mrs. Lyman A. Harrington.

Popcorn Nougat

2 cups sugar, 1 cup corn syrup (white), $\frac{1}{4}$ cup water, 1 cup cocoanut, 1 tsp. lemon extract.

Bring candy to a boil, add the cocoanut and 2 cups popcorn. Cook until it forms a hard ball and add lemon. Pour out to cool. Break with sharp blow.

—Mrs. J. C. Murley.

Sea Foam

2 cups sugar, $\frac{1}{2}$ cup water (dissolved), $\frac{1}{2}$ cup Karo corn syrup.

Boil until it reaches the hard ball stage. Let cool, then beat into it well-beaten whites of two eggs. Drop on waxed paper.

—Mrs. W. H. Blake.

NEIGHBORHOOD COOK BOOK

Cream Taffy

3 cups hot water, 6 cups sugar, $\frac{1}{2}$ tsp. cream of tartar or 2 tbsp. vinegar, butter size of an egg.

Put into sauce pan in order named. Boil over slow fire but do not stir. To test, dip out syrup with a clean spoon each time, into ice water and when it begins to break, the candy is done. As soon as it cools, it can be pulled. Use different flavors and colorings. If candy seems a little hard, cocoa may be added, as cocoa softens the taffy.

—Mrs. J. C. Murley.

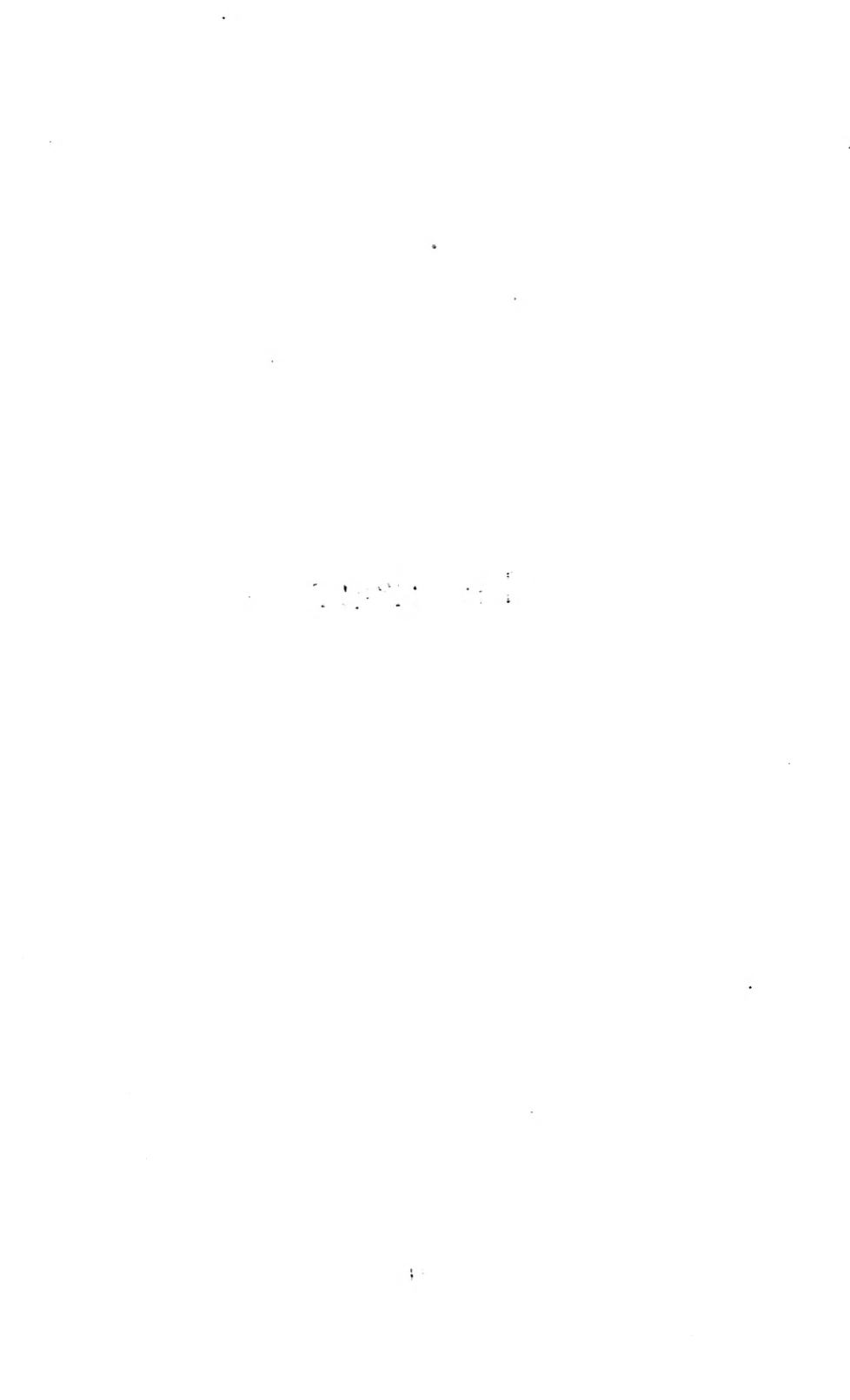
Cream Taffy

2 cups granulated sugar, 1 cup water, 1 tbsp. vinegar, 1 tbsp. butter.

Boil until it becomes crisp in cold water. Pour out on buttered platter and pull when cool. Add flavoring while pulling.

—Miss Lillian Leaf.

Beverages



BEVERAGES

Coffee

To one cup even full of dry coffee, ground as fine as granulated sugar, add 6 cups of water. (Maintain this proportion if larger or smaller quantity is desired.)

Place coffee in pot and add boiling water, be sure water is both fresh and boiling. Boil coffee and water together for 5 minutes, not longer. Now pour into pot a large tbsp. of cold water. This will force the grounds to the bottom. An amber clearness may be secured by the use of the white of an egg.

Iced Cocoa

Make cocoa to serve 6 people, following your own taste as to quantity of cocoa used. While hot, add 1 cup cream, 10 marshmallows, 1 tsp. vanilla and a pinch of salt.

Cool and ice. Do not serve with whipped cream.

—Mrs. J. C. Murley.

Grape Frappe

4 cups water, 2 cups sugar, 2 cups grape juice, 1 cup orange juice, $\frac{1}{4}$ cup lemon juice.

Make a syrup by boiling the water and sugar 15 minutes. Add juices, cool and strain, then freeze.

—Mrs. L. Shellberg.

NEIGHBORHOOD COOK BOOK

Grape Juice

To a basket of grapes, allow 1 quart of water. Remove from stems, mash and cook in a little water until soft. When cool; press through jelly bag. To each quart of juice, allow 1 cup sugar. Return to vessel, bring to boiling point and skim. Seal in very hot sterilized bottles.

—Mrs. L. Scharstein.

Egg Lemonade

Beat 1 egg until thick, using an egg beater. Add the juice of 1 orange and 1 lemon and sweeten to taste, using powdered sugar. Pour into glass, $\frac{1}{3}$ full of finely crushed ice. Place on a plate covered with lace paper doily and serve with straws. This is a very refreshing beverage.

—Mrs. C. M. Parrish.

Lemonade Syrup

Cook 3 cups sugar with 1 cup water until it forms a soft ball. Pour this over the juice of 6 lemons and 2 oranges. Cut the pulp and skins into small bits; cover with 1 cup sugar and let stand for $\frac{1}{2}$ hour. Then add 1 cup water, stir and press thoroughly and drain off the juice. Add this to the syrup. This will keep for several days in a cool place. To be diluted before serving. Preserved strawberries, cherries, or a cup of grape juice added to each quart gives a delicious flavor.

—V. A. K.

NEIGHBORHOOD COOK BOOK

Currant Punch

This can be made by diluting currant syrup, or by using the uncooked juice with sugar and water to taste.

Made from the syrup, it will have a richer color and is of surpassing flavor. Serve with a marshmallow in each glass.
—Mrs. C. A. Klein.

Fruit Punch

4 oranges, 4 lemons, 2 cups sugar, 1 quart ginger ale, 1 pint grape juice, 4 quarts water.

Grape, currant, or elderberry jelly may be used in place of grape juice, and 1 tbsp. of Jamaica Ginger may be used in place of Ginger Ale.

—Mrs. George F. Tyson.

Grape Juice Punch

Make ordinary lemonade, add the juice of 2 oranges, a little pineapple syrup and a quart of grape juice. Put on ice and serve cold.

—Mrs. E. Walder.

Grape Juice Punch

1 cup grape juice, $\frac{1}{2}$ cup sugar, juice of 1 orange and 1 lemon, 1 pint water.

Mix well and serve in glasses $\frac{1}{3}$ filled with crushed ice.

—Mrs. C. A. Klein.

Pineapple Punch

1 qt. cold water, 2 cups sugar, 1 cup orange juice, $\frac{1}{2}$ cup lemon juice, 2 cups chopped pineapple.

Boil water, sugar and pineapple 20 min. Add fruit juices, cool, and strain and dilute with ice water.

—Mrs. J. L. Denman.

NEIGHBORHOOD COOK BOOK

Delicious Iced Tea

To make real iced tea, make just a little tea, *very, very* strong. Pour into a pitcher of cold water, while the tea is still lukewarm; squeeze in the juice of half a lemon. It mixes better when not too cold. Now comes the most important part. Leave the half lemon in as the rind will give the drink that fruity flavor so refreshing in summer. Add the ice when serving.

—A Friend.

Iced Tea

Place several sprigs of mint in a container, add tea and hot water. In 5 minutes strain. Mix fruit juices, lemon, orange, pineapple, pear, cherry or berries (not grape juice).

Use equal amounts of fruit juices and strong tea. Add a few tbsp. Grenadine syrup.

Dilute with ice water, not more than a quantity equal to that of the mixture.

—Mrs. J. C. Murley.

Balfour Tea

2 tbsp. tea, 1 quart boiling water, 1 quart ginger ale, 2 to 3 cups sugar, 6 lemons, 6 oranges, 1 can shredded pineapple, 1 quart water.

Steep tea with the boiling water for 6 minutes. Boil rind of 2 oranges and 2 lemons in water. When cool, add lemon and orange juice, shredded pineapple and sugar. Just before serving add ginger ale and crushed ice.

—Mrs. S. C. Wood.

NEIGHBORHOOD COOK BOOK

For a Child's Party

Mash sour cherries and bananas (about equal amounts) with a wooden potato masher, very thoroughly. To a pint of the fruit add the juice of two lemons, sugar and water to suit the taste. Steam the mixture and chill. Serve with a cherry in each glass.

—Mrs. J. C. Murley.

Serving for 100

SERVING FOR 100

Steamed Brown Bread (See page 15).

Brown Bread

14 cups buttermilk, $4\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups molasses, 26 cups graham flour, 13 tsp. baking powder, $2\frac{1}{2}$ tsp. soda, 1 tsp. salt. For 100.

—Mr. Jos. Moore, Chef.

Nut Bread

10 eggs, $2\frac{1}{2}$ cups sugar, 10 cups milk, 18 cups flour, 18 tsp. baking powder, 4 cups nuts, 1 tsp. salt.

Let rise 45 minutes and bake 1 hour. For 100.

—Mr. Jos. Moore, Chef.

English Buns

2 cups butter, 3 cups sugar, 1 cup currants or raisins, 2 tsp. salt, 6 cups milk, 3 yeast cakes.

Mix altogether into a soft dough and let rise. Roll out into biscuits and let rise again. Brush tops with sugar and milk, and bake. For 100.

—Mr. Jos. Moore, Chef.

Ginger Bread

7 cups molasses, 7 cups brown sugar, 7 cups boiling water, 4 cups shortening, 12 cups flour, 11 tsp. soda, 2 tsp. ginger, 2 tsp. cinnamon, 1 tsp. salt, 12 eggs, beaten light and folded in. For 100.

—Mr. Jos. Moore, Chef.

NEIGHBORHOOD COOK BOOK

Spice Cake

6 cups brown sugar, 3 cups sweet milk, 3 cups molasses, 5 cups raisins, 5 cups currants, 12 eggs, 3 tsp. soda in cup of hot water, 1 tsp. each of cinnamon, cloves and nutmeg. For 100 people.

—Mr. Jos. Moore, Chef.

Scotch Scones

16 cups flour, sifted with 6 tsp. baking powder. Rub into the flour, 3 cups of butter, adding milk to bind the paste. Roll out $\frac{3}{4}$ of an inch thick, cut in three-cornered pieces and bake in a quick oven. For 100.

—Mr. Jos. Moore, Chef.

Nut Cookies

1½ cups butter, 3 cups sugar, 10 tbsp. milk, 5 eggs, 2 tsp. baking powder, 2 cups nut meats, chopped fine, 10 cups flour. Makes 150.

—Mr. Jos. Moore, Chef.

Raisin Cookies

1 cup lard, 1 cup butter, 3 cups sugar, 2 cups sour milk, 2 cups chopped raisins, 2 tsp. soda, $\frac{1}{2}$ tsp. cinnamon, flour enough to make a dough. For 100 people.

—Mr. Jos. Moore, Chef.

Heavenly Delight

5 quarts whipped cream, 2 small cans of pineapple (cut fine), 1 small bottle of cherries, $\frac{1}{2}$ lb. nuts (cut fine), 2 pkgs. of marshmallows, cut in fourths. Whip cream and mix thoroughly. Serves 100.

—Mr. Jos. Moore, Chef.

NEIGHBORHOOD COOK BOOK

Doughnuts

4 cups sugar, 3 cups buttermilk, 8 eggs, 3 tsp. soda, 1½ tsp. salt, 1 grated nutmeg, 2 tbsp. hot lard.

This makes 7 dozen. (Very fine.)

—Mr. Jos. Moore, Chef.

Baked Ham

2 hams, sliced, 2 cups brown sugar, 2 tbsp. mustard, 2 quarts milk. Serve 100.

—Mr. Jos. Moore, Chef.

Steamed Salmon Loaf

15 cans salmon, 7 cups butter, 15 cups cracker crumbs, 18 eggs, 1 tsp. salt. Mix together, form in loaves and steam 1 hour or more. Serves 100 people.

—Mr. Jos. Moore, Chef.

Oat Meal Muffins

12 cups sour milk, 20 cups outmeal, 12 tbsp. sugar, 6 eggs, 1 cup butter, 8 cups flour, 12 tsp. soda, 1 tsp. salt. For 100.

—Mr. Jos. Moore, Chef.

Russian Rocks

6 cups brown sugar, 2½ cups butter, 12 eggs, 2 tsp. soda, 1 tsp. each of cinnamon and cloves, 12 cups flour, 2 cups milk, ½ cup walnuts, 1 cup raisins.

Drop from a spoon. Makes 150.

—Mr. Jos. Moore, Chef.

SATISFACTORY FOOD COMBINATIONS

With soup, pass olives and celery or radishes.

With MEATS and FISH, it is customary to serve one starchy vegetable and one green vegetable; the latter is often served in the form of salad.

With ROAST BEEF, serve potatoes, Franconia style, mashed or scalloped and any one of the following vegetables: egg plant, cauliflower, Brussels sprouts, tomatoes stewed or scalloped, onions, squash, green corn, beet greens, new beets, peas, salsify and macaroni. If a salad is the choice, let it be of endive, cress, celery or lettuce with French dressing. Brown sauce and grated horse-radish are suitable accompaniments.

DESSERT: Pineapple Tapioca Whip, Pineapple Sponge, or a similar light dish.

With BEEF STEAK or LAMB CHOPS, let potatoes be baked, French fried or German fried or creamed, or sweet potatoes baked or broiled; the other vegetables should be the same as for roast beef.

DESSERT: Cottage pudding, Prune Whip.

With STEWED or BRAISED BEEF, serve boiled potatoes, parsnips, turnips, carrots, onions, peas or beans.

DESSERT: Apple, prune or cranberry pie, gingerbread or chocolate cake with whipped cream.

With BOILED MUTTON or LAMB, serve boiled potatoes, turnips, salsify, onions, carrots, cauliflower, Brussels sprouts, string beans, and caper sauce.

NEIGHBORHOOD COOK BOOK

DESSERT: Serve rice pudding, baked tapioca pudding or fruit shortcake.

With ROAST LAMB, serve potatoes, green peas, string beans, spinach, beet greens, summer squash, new turnips, asparagus, and mint sauce or mint jelly.

DESSERT: Custard or rhubarb pie, custard soufflé, chocolate eclairs, brown betty with rhubarb, sponge cake with strawberries, prune roly-poly (baked).

With ROAST MUTTON, choose from the same vegetables as for roast beef; serve also red currant jelly, baked bananas, bananas or pineapple fritters. Instead of dessert, have toasted crackers, celery and cheese.

With ROAST CHICKEN or TURKEY, serve mashed potatoes, sweet potatoes Southern style, hominy, rice, squash, onions, celery raw or creamed, sweet pickle, jelly or cranberry sauce.

DESSERT: Ice Cream, sherbet, pumpkin pie, steamed pudding.

With ROAST PORK, serve white potatoes or sweet potatoes, squash, spinach, creamed cabbage, scalloped tomatoes, parsnips, and apple sauce, especially cider apple sauce.

DESSERT: Baked Indian pudding, bread pudding with jelly and meringue, ginger ice-cream, pumpkin pie, prune and orange marmalade, stewed figs with lemon jelly.

With BREADED CHOPS, mutton, lamb or veal, pass scalloped potatoes, and tomatoes.

NEIGHBORHOOD COOK BOOK

With **HOT BAKED HAM**, serve currant jelly sauce, sweet potatoes Southern style, spinach, sprouts or cauliflower.

With **BOILED FRESH FISH**, serve boiled potatoes, peas, parsnips, pickle or egg sauce.

DESSERT: Rhubarb or lemon pie, pineapple Bavarian Cream, coffee jelly with whipped cream, strawberry shortcake, cottage pudding, with strawberry hard sauce.

With **FRIED FISH**, serve peas, French fried potatoes, (with no sauce) creamed potatoes or potatoes in a sauce, and cucumbers with French dressing.

With **BAKED FISH**, serve Hollandaise or drawn butter sauce and sliced tomatoes or cold slaw, mashed potatoes and peas. Cheese croquettes or souffle, crackers, and celery may follow.

With **CREAMED FRESH FISH**, have baked potatoes and buttered beets; follow with toasted crackers, cheese, lettuce salad with French dressing.

With **CHICKEN CROQUETTES**, provide peas.

With **FISH CROQUETTES** or **LOBSTER CUTLETS**, serve sauce tartare.

With **RICE**, **HOMINY**, or **MACARONI CROQUETTES**, cheese sauce is appropriate. When served as a vegetable with meat, the sauce served with the meat suffices.

With **HOT APPLE PIE**, **BAKED INDIAN PUDDING** or **BAKED APPLE TAPIOCA PUDDING**, serve vanilla ice-cream, whipped cream, or simply cream and sugar.

NEIGHBORHOOD COOK BOOK

HELPFUL HINTS

Put baking soda in a mustard plaster to keep from blistering.

Put baking soda in flax seed meal poultice to make it light.

Sprinkle bread crumbs thickly over meat roast before putting in oven. Looks well—tastes better.

The best duster for velvet or plush is a piece of clean chamois leather, wrung out of cold water.

To restore gilt frames, rub with a sponge moistened with turpentine.

For setting color in goods: 1 tsp. sugar of lead in a pail of hot water. Let cool and soak a half hour.

When starching colored goods, dissolve a piece of alum the size of a walnut in every pt. of starch, and the colors will stay bright a long time.

When packing away winter clothes, fill little cheesecloth bags with this mixture, and place among the clothes: 1 oz. each of powdered cloves, caraway seeds, nutmeg, mace, cinnamon, and tonca beans. To these add 6 oz. of orris root, (powdered).

Cracks in rubber overshoes may be mended with surgeon's adhesive plaster. The heels will not wear out so quickly if a piece of rubber or thick felt is fitted in and covered with the plaster.

A thin cold starch makes an excellent window wash. Rub it over the glass with a clean piece of cloth; then rub the glass dry with a piece of chamois.

To make whipped cream of evaporated milk, scald a small can of milk in double boiler. Chill it on ice and beat until stiff. Add 3 tsp. powdered sugar and vanilla.

NEIGHBORHOOD COOK BOOK

To make beef more tender and improve flavor, soak for an hour in 1 qt. of water and 1 tsp. vinegar.

When putting curtains on brass rods, put a thimble over the end of the rod, and curtain will go on smoothly.

An easy way to remove Wall Paper is to brush with alum water; let dry and paper will come off easily.

Six cloves added to vegetable soup will give a new and delicious flavor.

Milk will keep sweet longer in a shallow pan than in a pitcher.

A small quantity of green sage or cinnamon in a pantry, will keep out red ants.

The hand should be dipped in cold water before making pastry.

If vegetables boil dry and scorch, remove instantly from the fire and place kettle in a shallow pan of cold water. Let it stand 2 or 3 minutes before taking up the food. There will be little or no taste of scorched food.

TRY THESE:

Rubbing tough meat with a cut lemon.

Bacon fat for frying chicken and game.

Steaming a stale loaf of bread to freshen it.

Dipping sliced onions in milk before frying.

Fried sweet apples when you have fried liver or kidney.

Heating dry coffee before pouring on the water.

Pouring vinegar over fresh fish to make the scales come off easily.

Adding lemon juice to the water in which rice is boiled to keep the grains separate.

NEIGHBORHOOD COOK BOOK

THE WOMEN'S WORK

Meetings of the Union are held on the first and third Thursdays of each month. On the first Thursday the general business meetings are held and sewing is done either for the church or charity. On the third Thursday the missionary departments hold their meetings, for which programs of real interest are provided.

The Home Service Department, as its name indicates, gives the first attention to the needs of the local church. Something of the aggressive character of its work may be noted in the prompt payment of a five thousand dollar pledge to the Building Fund.

Much of the work of this department is done through five circles. These hold frequent meetings which promote sociability and enlist more workers and add to the earning power of the Home Service Department.



"Pills"
For the Frying.

1 Egg yolk. Beat well.

1/2 pint of 1 Lemon.

1/2 teaspoon of salt water.

Put.

Butter size of Egg.

Put in Plankle Boiler

Put before / Fry on cake

PRESS OF
EMIL FORSLUND PRINTING COMPANY
501 PLYMOUTH COURT
CHICAGO

"Pills" for the Frying

1/2 pint of 1 Lemon

1/2 teaspoon of salt water

Put in Plankle Boiler

Put before / Fry on cake

1/2 pint of 1 Lemon

1/2 teaspoon of salt water

Put in Plankle Boiler



A. Buck Coffee Cake.

1 yeast cake dissolved in $\frac{1}{2}$ cup lukewarm water.

Scald 2 cups milk. and pour over $\frac{1}{2}$ cup shortening.

When lukewarm add yeast cake, and enough flour to make a soft sponge.

Let ~~rise~~ rise until double in bulk. about 1 hr.

Beat 2 eggs and add to mixture and 1 cup sugar. and enough flour to make a soft dough to handle with spoon. Stir well. ^{1 salt} Let rise till double in bulk again. then mold into pans & let rise again about 2 hrs. then Bake 20 min in 450 F.

UNIVERSITY OF ILLINOIS-URBANA



3 0112 083354693